

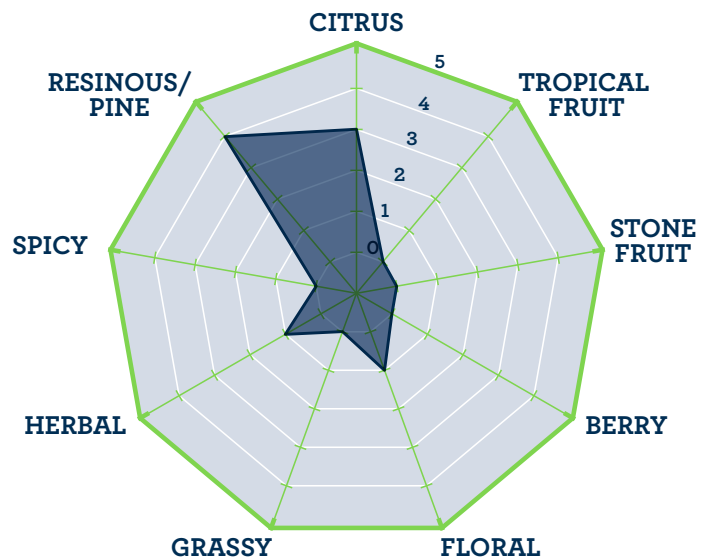
CHINOOK

American



Origin: Washington, USA. Developed by the USDA breeding program and released in 1985 as a high-alpha variety, Chinook eventually found traction among craft brewers as a unique aroma and flavor hop. Its ancestry includes Petham Golding and USDA 63012.

Usage: Dual purpose. Thanks to its high alpha content and moderate cohumulone, Chinook delivers potent, smooth bitterness but also contributes specific pine notes highly desirable in an IPA dry hop.



Aroma & Flavor Characteristics: Strong notes of grapefruit define this hop. Pungent suggestions of mountain pine and resin (especially as a dry hop) with citrus and fragrant dried herb in the background.

SENSORY HIGHLIGHTS	BREWING VALUES	OIL FRACTIONS
Grapefruit Pine Resin	Alpha Acid Range: 11.0 - 14.0% Beta Acid Range: 3.0 - 4.0% Co-Humulone as % of alpha: 29 - 35 Total oils mL/100 gr.: 1.7 - 2.7	Myrcene: 20 - 30% Humulene: 18 - 24% Caryophyllene: 9 - 11% Geraniol: 0.5 - 1.0% Farnesene: <1%

