

# MOSAIC®

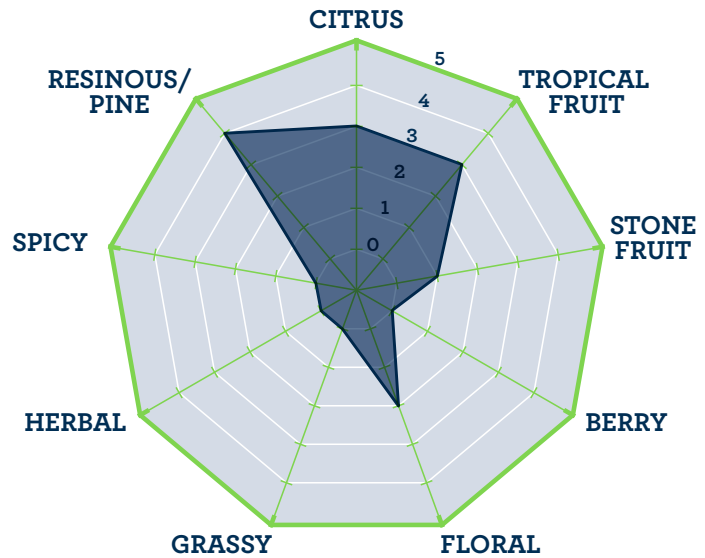
American



**Origin:** USA. Known as HBC 369 until its release in 2012, Mosaic® is a new variety from the Hop Breeding Company, LLC. It is a daughter of Simcoe and a Nugget-derived male.

**Usage:** Mosaic® is often compared to an amplified Citra®, with which it shares a respectable alpha content but a highly-desired oil profile as well. This unique oil profile makes it most commonly used for flavor

aroma. Its exotic, fruit-laden bouquet lends itself well to American-style IPAs, saisons, wheats, and Brettanomyces-fermented beers.




**Aroma & Flavor Characteristics:** Complex and pronounced. Strong impressions of citrus oil, balsam pine, blueberry, peach and tropical fruit. Notable mango character, but also shades of lime and mandarin orange.




**SENSORY HIGHLIGHTS**

**Tropical Citrus**  
**Blueberry**  
**Pine**  
**Mango**  
**Peach**



**BREWING VALUES**

Alpha Acid Range: 11.5 - 13.5%  
Beta Acid Range: 3.2 - 3.9%  
Co-Humulone as % of alpha: 24 - 26  
Total oils mL/100 gr.: 1.0 - 1.5



**OIL FRACTIONS**

Myrcene: 45 - 55%  
Humulene: 10 - 15%  
Caryophyllene: 4 - 9%  
B-Pinene: 0.5 - 1.0%  
Linalool: 0.5 - 1.0%  
Geraniol: 0.5 - 1.0%

