



Cascade US



Use in brewing:

Dual purpose hop. Has a unique floral/spicy aroma due to abnormal levels of some of the essential oils. Popular with some brewers due to the unique character imparted to the finished beer, others object to it because of its “perfume like” hoppy flavour.

Substitutions: None

Origin/History:

It is an aroma variety developed in Oregon. It is the result of the open pollination of a Fuggle-type seedling that was derived from crosses with the Russian Serebrianker variety.

Agronomics:

A good yielding aroma variety that matures mid-season. It is grown primarily in Washington State. It is very tolerant to Downy Mildew and is moderately tolerant to Prunus necrotic ring-spot virus and Verticillium Wilt. It is very susceptible to aphids and moderately susceptible to spider mites.

Organic Status:

Also available in Organic

Storage: Poor.



Floral, Grapefruit, Lychees



USA

Alpha Acid	5-9%
Beta Acid	5-6%
Cohumulone	33-40
Oil Composition	Myrcene: 53%, Humulene: 12%, Farnesene: 6%
Total Oil	1.0ml/100g
Flavour Intensity	9