



Jarrylo™



Use in brewing:
Dual purpose hop

Origin/History:

Jarrylo™ (pronounced Jar-ril-low) is named after Jarilo, the Slavic god of fertility and springtime. Jarrylo's™ banana, pear, spice aroma translates perfectly to Pale Ales, Saisons and Belgians. Formerly known as ADHA 881, this variety's parentage is 3 ADHA varieties and Summit™. It is a dwarf hop bred by the American Dwarf Hop Association.

Agronomics:

Early to mid-season

Storage:

Good.



Pear, Banana, Spice



USA

Alpha Acid	15-17%
Beta Acid	6-7.5%
Cohumulone	34-37
Oil Composition	Myrcene: 40-55%, Humulene: 15-18%, Farnesene: <1%
Total Oil	3.6-4.3ml/100g
Flavour Intensity	7