



Most™



Use in brewing:

Dual purpose hop. Most™ can be used for aroma or bittering. It has a very potent aroma for a Czech-grown hop: described as strawberry bubblegum with some tropical citrus and fresh tones. It's suitable for an array of beer styles from lagers to hazy pale ales to old ales.

Origin/History:

Developed by Charles Faram & Co Ltd and named Most™ by the Czech growers, meaning "bridge". It was seen as bridge between the UK and Czech, in light of the UK leaving the EU. Sister of UK varieties Jester® and Olicana®. Most™ won its category in the Wellhopped World Series competition 2020, against other Charles Faram developed varieties from growers in the UK, USA, Poland, Czech Republic and Slovenia.

Agronomics:

Most™ is grown in the Czech Republic. It's a very tall variety and has high levels of myrcene and farnesene.



Blackcurrant, pineapple, grapefruit



Czech Republic

Alpha Acid	7-10%
Beta Acid	5-6.5%
Cohumulone	25-32
Total oils	1ml/100g
Flavour Intensity	8

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