



# Pilot



**Use in brewing:**

Bittering hop.

Pilot has distinctively different essential oils to other British hops. It works well as a bittering or late aroma hop. Clean bittering with aroma of spice, lemon and marmalade.

**Substitutions:**

None

**Origin/History:**

Bred at Wye College it was released commercial in 2001.

**Storage:**

Good



Lemon, Spice, Earthy



UK

Alpha Acid	7-10%
Beta Acid	3.3-5%
Cohumulone	28-33
Oil Composition	Myrcene 35-40%   Humulene 3.5%   Farnesene Trace
Total Oil	0.8-1.4ml/100g
Flavour Intensity	6