



Willamette



Use in brewing:

Aroma hop. Willamette is generally perceived as a new, yet good quality aroma hop. The rub of the hops gives an estery/blackcurrant/herbal aroma that can be quite strong. Some brewers have found it to be a suitable replacement for Fuggle.

Substitutions:

Fuggles, Tettnang

Origin/History:

The Willamette cultivar is an aroma variety that was developed in Oregon in the early 1970s. It is a triploid seedling of the Fuggle variety.

Agronomics:

Willamette is a moderate yielding aroma variety that matures early to mid-season. Most of the U.S. acreage is in Oregon and Washington. It is somewhat tolerant to downy mildew and has shown good resistance to Prunus necrotic ring-spot virus. Aphid and spider mite controls are not a major problem with this variety.

Storage:

Good.



Blackcurrant, Floral, Spicy



USA

Alpha Acid	4-7%
Beta Acid	3-4.5%
Cohumulone	30-35
Oil Composition	Myrcene: 45%, Humulene: 30-55%, Farnesene: 5-10%
Total Oil	1.0-1.5ml/100g
Flavour Intensity	6