Imported Hop Varieties Available

• Generally available in 5kg (11 lb) foil packs •

Imported from Czech Republic:

CZ Saaz

Czech Saaz is highly sought after for use in Czech Pilsners, Lagers, and European and Belgian styles of the same. The alpha acid content in Saaz is very low at 2.0%-6.0% making this hops variety very much for use as an aromatic agent in the beer. The alpha beta ratio is 1:1.5 which is higher than most varieties and is considered to give beer a more delicate bitterness. The aroma from Saaz comes from its balanced oils, including a high level of farnesene and results in a seasoned herbal character. Saaz also comes equipped high a higher content of polyphenols which subsides the oxidation and aging process in beer, giving it a longer shelf life.

QUALITY

Typical Uses: Pilsner, Lager, European and Belgian styles. The classic "noble" aroma hop with long and strong traditions, associated with the renowned pilsner lager.
Aroma: floral, citrus, spicy, herbal
Substitutions: Sterling, Saaz Special

SPECS

Alpha-Acids: 2.5 – 4.5%
Beta-acids: 4 - 6%
Cohumulone: 23 - 26%
Total Oil: 1.4 to .8 ml/100g
Myrcene: 26 - 40%
Humulene: 15 - 30%
Caryophyline: 6 - 9%
Farnesene: 14 - 20%

CZ Saaz Special

Virtually identical to Czech Saaz, except the Alpha is usually about two points higher.

QUALITY

Typical Uses: Pilsner, Lager, European and Belgian styles. The classic "noble" aroma hop with long and strong traditions, associated with the renowned pilsner lager.
Aroma: floral, citrus, spicy, herbal
Substitutions: Sterling, Saaz

SPECS

Alpha-Acids: 4.5 – 6.5%
Beta-acids: 4 - 6%
Cohumulone: 23 - 26%
Total Oil: 1.4 to .8 ml/100g
Myrcene: 26 - 40%
Humulene: 15 - 30%
Caryophyline: 6 - 9%
Farnesene: 14 - 20%

Imported from Germany:

GR Fantasia

This unique, new German variety provides a silky touch of cream and caramel to your beer.

Aroma: Sweet fruits, red berries, cream caramel and citrus, with a touch of spicy/herbal and menthol

SPECS

Alpha-Acids: 4.3%
Beta-acids: 4.5-5.0%
Cohumulone: 28-32%
Total Oil: .9 ml/100g
Myrcene: 50-60%
Humulene: 12-18%
Caryophyline: 9-11%
Farnesene: <1.0%

GR Hallertau Blanc

Hallertau Blanc makes a great impression with its pleasant hints of wine, its flowery fruits and an aroma ranging from subtly sweet to gooseberry. Hallertau Blanc is suitable for use in both top-fermented and bottom-fermented beer specialities. Its unique character is reminiscent of Sauvignon Blanc and can be blended into the beer's own distinctive aroma and flavour profile. Beers previously brewed with Hallertau Blanc have already made a great impression thanks to the quality of the bitterness and in particular their enhanced aroma profile. The distinctive wine character of these hops is best released by dosing it at the cold stage (dry hopping).

Aroma: Moderate to strong featuring pineapple, gooseberry, white grape/wine, fruit, fresh lemongrass stalk, and passionfruit. Reminiscent of many recent Southern Hemisphere varieties, but with a cleaner, less "dank" profile.

SPECS

Alpha-Acids: 9.5-11.5%
Beta-acids: 4.5 – 5.5%
Cohumulone: 22 - 26%
Total Oil: .8 – 1.5 ml/100g
Myrcene: 50 - 75%
Humulene: 0 - 3%
Caryophyline: 0 - 3%
Farnesene: <1.0%

GR Hallertau Mittelfrüh

Hallertaue Mittelfrüh is one of the **noble hop varieties** that originates from Germany. It has been on the decline in terms of production as it is being replaced by other hops varieties with similar brewing qualities. Its production is largely from the Bavarian region of southern Germany. **Hallertauer Mittelfrüh** is an aroma hops variety with an alpha acid rating of 3.5%-5.5%. It is closely associated with the German Style Lagers, it is part of the Hallertauer family of hops. Hallertauer Mittelfrüh has made its mark on the world of brewing, and is known for its slightly spicy aroma and character. It has moderately high myrcene, and caryophyllene oil, which help contribute to the aroma profile in the finished brew.

SPECS

Alpha-Acids: 3.5%
Beta-Acids: 3.5 - 4.5%
Co-Humulone: 20-26%
Total Oil: 0.6-1.2 ml/100g

Myrcene: 35-44% of total oils
Caryophylline: 10-15% of total oils
Humulene: 30-55% of total oils
Farnesene: <1% of total oil

GR Hallertau Tradition

Hallertauer Tradition Hops resembles Hallertau Mittelfruh in many ways. It has a slightly higher alpha acid rating at 4.6%-7.0% making it a good aroma variety. Tradition has relatively low co-humulone and ample humulene oil, which contributes to an earthy and grassy aroma, that is dominated by sweet tones of nectarous fruits including raisins. The humulene itself degrades rapidly in heat, so preserve the earthy character Hallertauer Tradition should be used late in the boil, or during dry hop additions in beer. Tradition has reasonably well storage capabilities as well. It is one of those hops from the Hallertau region that has helped to define the German Pilsners and Hefeweizen beers.

Aroma: Floral, fruity, herbal. Tradition imparts beer with harmonic bitterness.

SPECS

Alpha-Acids: 4.6 - 7%
Beta-Acids: **4 - 5**%
Co-Humulone: 23 - 29%
Total Oil: .9 – 1.9%
Myrcene: 20 - 25% of total oils
Caryophylline: 10 - 15% of total oils
Humulene: 40 - 55% of total oils
Farnesene: <1.5% of total oil

GR Herkules

A newer German hop, Herkules was bred from a cross between Hallertau Taurus and a Hull male, and released by the Hull Hop Research Center in 2005. Though Herkules offers a unique aroma of spicy, pine, and peppery notes, this varietal is most commonly used as a bittering agent in brews due to its high alpha content. With an alpha acid range of about 12% to 17%, this hop provides a strong bittering quality in German style Ales and Lagers. The combination of intense flavor and bittering makes Herkules hops a popular brewing ingredient. When in need of a substitute, try parent Hallertau Taurus or Warrior hops.

Aroma: Citrus, Fruity. Specific aroma descriptors include robust hoppy with some citrus and melon.

SPECS

Alpha-Acids: 12-17%
Beta-Acids: 4 – 5.5%
Total Oil: 1.6 – 2.4 ml/100g
Myrcene: 30-50%
Humulene: 30 - 45%
Caryophylline: 7 - 12%
Farnesene: <1%

GR Hersbrucker

In its natural form, Hersbrucker hops are used specifically to add the distinctively German aroma to Lagers, Pilsners, Bocks, and other traditional European styles. Expect a spicy, floral aroma with rich fruity overtones when you add these hops to your boil. This varietal has a low alpha acid range, which is another reason it's rarely used for bittering and most commonly used for the wonderful aroma.

Aroma: Floral, fruity, herbal

SPECS

Alpha-Acids: 1.5 - 4%
Beta-acids: 2.8 - 6.0%
Cohumulone: 17 - 25%
Total Oil: 0.5 - 1%
Myrcene: 15 - 30%
Humulene: 20 - 30%
Caryophyline: 8 - 13%
Farnesene: <1.0%

GR Hüll Melon

Huell Melon or Hüll Melon hops are a newer German hop known for their bold and unique flavor. This “flavour hop” was bred as a daughter of Cascade hops at the Hull Hop Institute and released in 2012. Its strong fruity character of **melon, strawberry, and apricot** are most prevalent when utilized in the dry hopping stage of your brew. With an alpha acid content between 6% and 8.5%, Huell Melon is primarily used as an aroma hop. Its uniquely fruity flavor lends well to a variety of beer styles, most commonly Belgian Ales and Hefeweizens, as well as Seasonal Summer brews. Due to Huell Melon’s unique aroma profile, finding a substitution is not easy.

Aroma: Fruity, honeydew melon, strawberry, apricot

SPECS

Alpha-Acids: 6.9 - 7.5%
Beta-acids: 7.3 – 7.9%
Cohumulone: 25 - 30%
Total Oil: .7 - .9 ml/100g
Myrcene: 35 - 37%
Humulene: 10 - 20%
Caryophyline: 5 - 10%
Farnesene: <1.0%

GR Magnum

Magnum hops are available in both German and U.S. grown varieties. The German varietal is known as Hallertau Magnum, so it’s generally clear where your hops came from. Primarily used as a bittering hop, Magnum has only a mild, herbal, piney and resinous aroma typical of high alpha varietals. The alpha acid range of 10% to 14% provides perfect bittering in beer styles like IPAs, Pale Ales, and even Stouts. This clean bittering agent is what makes Magnum hops so popular.

Aroma: Floral, spicy, fruity. A delicate aroma, with inclinations toward floral

SPECS

Alpha-Acids: 11 - 16%
Beta-Acids: 5 - 7%
Cohumulone: 21 - 29%
Total Oil: 1.6 – 2.6 ml/100g
Myrcene: 30 - 45%
Humulene: 30 - 45%
Caryophylline: 8 - 12%
Farnesene: <1.0%

GR Mandarina Bavaria

This brand new German varietal was just released in 2012 from the Hüll Hop Institute. With Galena as a parent, you can expect the same type of wonderfully fruity aroma. Mandarina Bavaria contains an alpha acid content

between 8.5% and 10.5%, though it is used more so for aromatics than bittering in a wide variety of beer styles. Since Mandarina Bavaria is still so new, it is continually being tested in all kinds of brews, from IPAs to Belgian Ales and Lagers.

Aroma: Citrus (distinct tangerine), fruity

SPECS

Alpha-Acids: 7 - 10%
Beta-acids: 5 - 6.5%
Cohumulone: 31 - 35%
Total Oil: 2.1 – 2.3 ml/100g
Myrcene: 70 - 72%
Humulene: 15 - 15%
Caryophyline: 1 - 5%
Farnesene: <1.0%

GR Northern Brewer

This traditional German bittering hop was first bred at Wye College from a cross between Brewer's Gold and Canterbury Golding. Released in the 1940s, this varietal is now available in regional spin-offs, including a very similar U.S. grown Northern Brewer. It is currently used as a true dual purpose hop, offering both well-rounded bitterness and a full, woodsy aroma of pine, herbs and mint. The alpha acid range is generally between 8% to 10%, and can be used to bitter most ales as well as some lagers.

Aroma: Floral, pine, herbal

SPECS

Alpha-Acids 6 - 10%
Beta-Acids: 3 - 5%
Cohumulone: 27 - 32%
Total Oil: 1 – 1.6 ml/100g
Myrcene: 25 - 45% of total oils
Caryophyline: 10 - 20% of total oils
Humulene: 35 - 50% of total oils
Farnesene: <1% of total oils

GR Opal

A dual purpose German hop bred at the Hüll Hop Research Center, Opal has been on the market since 2004. Opal hops have a wide alpha acid range and provide a well rounded bittering quality to any brew. You can also get notes of herbaceous hops, fruit and spice in the rich aroma. These characteristics combine seamlessly in IPAs, Belgian Ales, and Pilsners, to name a few.

Aroma: Specific descriptors include spice, pepper and an even dispersal of fruity, floral and herbal.

SPECS

Alpha-Acids: 5 - 8%
Beta-acids: 3.5 – 5.5%
Cohumulone: 13 - 17%
Total Oil: 0.8-1.3%
Myrcene: 20 - 45%
Humulene: 30 - 50%
Caryophyline: 8 - 15%
Farnesene: <1% of total oils

GR Perle

Perle hops were originally bred from English Northern Brewer in 1978 at the Hüll Hop Institute in Germany. With an alpha acid range of about 7% to 9.5%, Perle can provide a clean and effective bittering quality. Perle has a spicy character, and the aroma is moderate and pleasing in beer. It is compared to Hallertau Mittelfrüh. The co-humulone content is low like most of the hops varieties from the region.

Aroma: Specific aroma descriptors include herbal and spicy with delicate floral, fruit and mint tones.

SPECS

Alpha-Acids: 4 - 9%
Beta-acids: 2.4 - 4.5%
Cohumulone: 20 - 35%
Total Oil: .5 – 1.5 ml/100g
Myrcene: 37-40%
Humulene: 35 - 55%
Caryophylline: 10 - 20%
Farnesene: <1%

GR Polaris

This German varietal is a 2012 product of the Hull Hop Institute best known for its incredibly high alpha status. Still in an experimental phase, Polaris has shown to be a dual purpose brewing ingredient, with aromas of spice, pine, and mint that rival its intense bittering power, with an incredibly high alpha acid content ranging from about 18% to upwards of 22%. Due to its uniquely minty aroma and super high alpha acids, you can't really substitute Polaris hops and get the same result.

Aroma: Specific aroma descriptors include intense floral with pleasant mint tones.

SPECS

Alpha-Acids: 18 - 23%
Beta-acids: 4.5 – 6%
Cohumulone: 22 - 28%
Total Oil: 4 - 5%
Myrcene: 49 - 51%
Humulene: 20 - 35%
Caryophyline: 8 - 13%
Farnesene: <1%

GR Saphir

Sometimes called Saphire, Sapphire, or Hallertau Saphir (but correctly pronounced "Saf-fear"), this newer German hop is a 2002 release from the Hull Hop Institute. With one of the lowest alpha acid contents in the world, Saphir is always used as an aroma hop. Expect a citrus bouquet of sweet tangerine and a hint of spice. The low alpha acid range of just 2% to barely 5% minimizes its use as a bittering addition.

Aroma: Specific aroma descriptors include spicy, fruity and floral with hints of tangerine tones

SPECS

Alpha-Acids: 2 - 4%
Beta-acids: 4 - 7%
Cohumulone: 12 - 17%
Total Oil: .8 – 1.4%
Myrcene: 25 - 40%
Humulene: 20 - 30%
Caryophyline: 9 - 14%
Farnesene: <1%

GR Taurus

Also known as German Taurus hops, this dual purpose brewing ingredient is a product of the Hull Hop Institute. With a high alpha hop with a range of 12% to 17%, Taurus hops are most commonly used in German and Belgian Style Ales. Expect a uniquely zesty aroma of earthy spice with a touch of banana, pepper, and a hint of curry. Another unique aspect of Taurus hops are their high xanthohumol content, which is said to provide a vitamin-like kick.

Aroma: Earthy, with a hint of peppery spice, lime and fruit, said to have a touch of banana and a hint of curry

SPECS

Alpha-Acids: 12 - 17%
Beta-acids: 4 - 6%
Cohumulone: 20 - 25%
Total Oil: 1.4 ml/100g
Myrcene: 30%
Humulene: 30%
Caryophyline: 8.4%
Farnesene: <1.0%

GR Tettnanger

Sometimes referred to as Tettnang, Schwetzinger, or Deutscher Frühopfen, Tettnanger hops are a natural landrace variety originating in the Tettnang region of Germany. Tettnanger Hops is considered a noble variety due to its aroma and co-humulone levels. Tettnanger has low alpha acid content ranging from 3.0%-6.0%. This traditional hops is a dual purpose hops and is used for both its bitterness and aroma. It closely resembles Saaz Hops which is largely grown in the Czech Republic and the essential oil make up is very similar. Myrcene, humulene, and caryophyllene oils are all within the moderate range, while farnesene oil is highly elevated, ranging up to 34% which is some of the highest of any variety. The result is a highly regarded aroma, of the noble character, that is spicy yet floral.

Aroma: spicy aroma with hints of floral, earthy goodness

SPECS

Alpha-Acids: 3 - 6%
Beta-acids: 3 - 5%
Cohumulone: 20 - 29%
Total Oil: 0.5 - 1 ml/100g
Myrcene: 15 -25%
Humulene: 18 - 30%
Caryophyline: 6 - 13%
Farnesene: 12 - 34%

GR T’N’T

T’n’T is a unique composition provides an explosive aroma and taste character to your beer. The T 'n' T blend brings you intense sweet fruits, red berries and citrus in the boil, and in a cold infusion you can also find cream caramel and green fruits.

Aroma: Very Fruity (intense sweet fruits, red berries and citrus), and with dry hopping, you can even detect cream caramel and green fruits. Caramel Apple anyone?

SPECS

Alpha-Acids: 8.8%
Beta-acids: 8.2%
Total Oil: .7 %

Imported from Great Britain:

UK Bramling Cross

The British Bramling Cross hop is the product of a 1927 cross between traditional Bramling of a Golding variety and wild Canadian hops from Manitoba. **Bramling Cross** can be used at any stage of the beer brewing process including the bittering, finishing and dry hopping What you get is an intensely fruity hop full of character that provides dual uses in brewing just about any style of beer. A rich aroma of blackberry, currant, and plum makes the Bramling Cross hop a perfect ingredient in traditional cask conditioned brews, but don't discount the unique flavor it brings to everything from Golden Ales to IPAs and even Stouts. With a medium alpha acid range of about 5% to 8%, this hop provides just the right balance of bitterness, and versatility, which is apparent by the different types of beers that make use of it. Of its essential oils, caryophyllene and humulene are the ones that steps it up a notch. Both of these would indicate a more earthy, herbal aroma and flavor, even spicy. But the lower amount of these oils in total reduce the strength of these traits and allow for more fruity flavors and smells come through. Bramling Cross has seen a bit of a rejuvenation recently in craft beers as it has been declining in production for some years.

Aroma: fruity, with blackberry, currant and plum tones

SPECS

Alpha-Acids: 5 – 7.8%
Beta-acids: 2.3 – 3.2%
Cohumulone: 33 - 35%
Total Oil: 0.7 1.2 ml/100g
Myrcene: 35 - 40%
Humulene: 28 - 33%
Caryophylline: 14 - 18%
Farnesene: <1.0%

UK East Kent Golding (EKG)

Though these hops are known under several names including BKG, Kent Goldings, and East Kent Goldings. British Kent Goldings originated in the Kent region of England way back in the 1790s. EKG Hops thrives for aroma additions any time throughout the boil or during dry hopping. This variety has an alpha acid rating of 4.5%-6.5% keeping its bitterness on the low side in beer. It is often complimented with Fuggle Hops in English brew recipes. The aroma is sweet-tempered, savory, and affable. This **hops** has scents of sweet citrus fruits, and redolence of nectarous flowers. It has relatively high humulene oil content, and this is preserved by avoiding early kettle additions. If you think hops have gone over the top or you need a break from the C hops give Kent Goldings a chance. This hop is famous for blending with the malt in a harmonious, synergistic way. These hops are also among the easiest to substitute by using other varieties of the Golding family like US Golding, or try British Progress hops.

Aroma: Soft floral scent of lavender and honey with overtones of fresh lemon and thyme/spice.

SPECS

Alpha-Acids: 4.5 - 6.5%
Beta-acids: 1.9 – 2.8%
Cohumulone: 28 - 32%
Total Oil: 0.4 - 1 ml/100g
Myrcene: 20 - 26%
Humulene: 38 - 48%
Caryophylline: 12 - 16%
Farnesene: <1.0%

UK Fuggle

This popular hop runs the gamut in global varietals from U.S. to U.K. and even more variations therein. Though the region hops are grown in will undoubtedly affect the characteristics that come through in your brew, Fuggle hops tend to assume the same general properties across the board. Introduced way back in 1875, Fuggles has been one of the most popular British hops used since! Now available and grown across the globe, Fuggles are used to complement a variety of beer styles to suit their region. They work well for both bittering and aromatics in Belgian and English Ales as well as Red Ales and IPAs. Fuggle hops will normally have a lower alpha acid level, generally between 3% and 7%. The aromatics tend to be earthy, with hints of grass, wood and mint.

Aroma: Specific aroma descriptors include delicate and pleasant mint, grass and floral tones.

SPECS

Alpha-Acids: 3 – 5.6%
Beta-acids: 2 - 3%
Cohumulone: 25 - 30%
Total Oil: 0.7-1.4 ml/100g
Myrcene: 24 - 28%
Humulene: 33 - 38%
Caryophylline: 9 - 13%
Farnesene: 5 - 7%

Imported from Slovenia:

SL Super Styrian Aurora

Aurora, is also known as Super Styrian. The bold aroma from this Slovenian hop is the result of a cross between Northern Brewer hops and TG hops of unknown origin. What you can expect is a wonderfully fragrant nose of tropical fruits and lime, floral, and fresh pine. This atypical aroma is best showcased in all styles of Ale from American to English and Belgian. It shares some of the attributes of Styrian Goldings but unlike Styrian Goldings it is a high alpha hop, which makes it an effective bittering hop. It has low co-humulone, which makes for a smooth bitterness desired in lagers and other European beers. However, it has interesting flavor and aroma attributes that make it an interesting late or dry hop addition.

Aurora features flavors popular in New World hops with a unique twist. Aurora is big on citrus punch, floral notes, pineapple, mango and a heft of spice and herbal character expected out of the styrian family of hops. What makes it unique among many of the desired tropical-flavor hops is that the flavors are undeniably present without being aggressive. The herbal/spicy character helps keep Aurora in check compared to American or NZ/AUS tropical hops that are more assertive. That balancing effect makes Aurora a good beer for lager styles where the brewer wants some of that citrus character without the hops bowling over the malty smoothness. It might be the best hop out there for the new hoppy IPL style. It also works well for saison, pale ales and would do nicely in a mix with other hops in an IPA/DIPA.

Aroma: tropical fruits, lime, floral and fresh pine

SPECS

Alpha-Acids: 7 – 9.5%
Beta-acids: 2.7 – 4.4%
Cohumulone: 22 - 26%
Total Oil: .9 – 1.6 ml/100g
Myrcene: 20 - 25%
Humulene: 20 - 25%
Caryophylline: 6 - 9%
Farnesene: 5 - 10%

SL Styrian Golding B - Bobek

Bobek, or Styrian Bobek hops are of Slovenian origin and a descendant of Northern Brewer hops. This varietal is commonly used to enhance the aroma of many beer styles including both English and Belgian style Ales, Lagers, and Pilsners. With a mild alpha acid range of 3% to 7%, it's really the delicately spicy, floral and piney notes that shine through. You could swap Styrian Bobek hops for its cousin hop, Styrian Golding, as well as Fuggle or Willamette. However, once you get the unique aroma from whole or pellet Bobek hops, there's no turning back.

Aroma: noble aroma of delicate spicy, floral, and piney notes.

SPECS

Alpha-Acids: 3.5 - 7%
Beta-acids: 4 – 6.1%
Cohumulone: 36 - 38%
Total Oil: .9 - 3%
Myrcene: 30 - 45%
Humulene: 13 - 19%
Caryophylline: 4 - 6%
Farnesene: 4 - 7%

SL - Styrian Golding - Celeia

Developed at the Hop Research Institute at Zalec in Slovenia, the Celeia hop can be used for its strong aroma and mild bittering characteristics. It is most often associated with or referred to as Cerera hops, another member of the Super Styrian Hops “C Series”. It is also often lumped under the name Styrian Goldings. With a pleasantly hoppy aroma similar to other European varietals, these hops work well in a wide spectrum of beer including English Ales, Lagers, and Bitters. An alpha acid range from about 4% to 8% lends a mild bittering quality. Celeia is a dual purpose hop. It is definitely a different hop than Aurora. While Aurora has a well-balanced mix of flavors, Celeia is slightly more aggressive in aroma and flavor. It is also less complex, with assertive notes of lime, floral and an herbal background. The lime and floral dominate, making it an unusual mix of flavors.

Aroma: shares the herbal/spicy/citrus character of the Styrian family.

SPECS

Alpha-Acids: 3 - 6%
Beta-acids: 2 – 3.3%
Cohumulone: 26 - 29%
Total Oil: .3 – 1.7% of dry matter
Myrcene: 26 - 35%
Humulene: 18 - 23%
Caryophylline: 8 - 9%
Farnesene: 3 - 7%

SL Savinjski Golding

Savinjski Golding is an aroma hop variety, its aroma is very mild and it excels by noble hoppy flavour. It contains 3 - 5 % of α -acids (27 - 33 % of cohumulone). The ratio between α - and β - acids is about 1.5. The essential oil content varies from 0.3 to 1.7 % of dry hops. The ratio between α - humulene and β - caryophyllene in the essential oil is about 3.5. Savinjski Golding has a very good storage stability. Beer prepared with this variety has very good organoleptical scores for its bitterness, taste and aroma. The yield of α - acids is good when brewing with this variety.

Typical Uses: A world-renowned aroma hop with widespread usage in both ale and lager brewing. English style Ale, ESB, Lager, Pilsner, Belgian-Style Ale

SPECS

Alpha-Acids: 2.8 - 5.5%
Beta-acids: 2 - 3%
Cohumulone: 25 - 30%
Total Oil: 0.3 - 1 ml/100g
Myrcene: 27 - 33%
Humulene: 34 - 38%
Caryophylline: 9 - 11%
Farnesene: 2 - 5%