



HOPZOIL™

Specifications

Azacca® Oil Profile

This highly aromatic ADHA variety is big in citrus and tropical fruit tones. Aromatic profile includes that of mango; papaya; orange; grapefruit; lemon; piney; spicy; pineapple; grassy; tropical fruit and citrus. A possible substitute candidate for Citra.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)*
Myrcene:	46-55%	66.97%
Farnesene:	<1%	0.14%
Caryophyllene:	8-12%	6.01%
Humulene:	14-18%	10.11%
Linalool	n/a%	0.33%
Geraniol	n/a%	0.03%
B-Pinene	n/a%	0.99%



*CoA is Certificate of Analysis

Ahhhroma™ Oil Profile

The Lab described this new GHR proprietary variety as "Pina Colada". Ranked #1 at CBC in whole leaf comparison samplings. Ahhhroma™ is a proprietary variety released by Glacier Hops Ranch in 2017.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	45-55%	76.9%
Farnesene:	<1%	0.07%
Caryophyllene:	7-11%	3.42%
Humulene:	10-18%	5.13%
Linalool	0.4-0.7%	0.27%
Geraniol	0.1-0.1%	0.02%
B-Pinene	0.6-.9%	1.04%



Cascade Oil Profile

Fresh Cascade has medium intense floral and citrus with grapefruit tones. Cascade is the most popular hop variety in all of Craft.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	45-60%	79.7%
Farnesene:	6-9%	1.92%
Caryophyllene:	5-9%	2.66%
Humulene:	14-20%	5.64%
Linalool	0.3-0.6%	0.33%
Geraniol	0.2%	0.02%
B-Pinene	0.5-.8%	1.16%



Chinook Oil Profile

Fresh Chinook has a heavy aroma profile of freshly sliced grapefruit / citrus, spice and pine, with an herbal, almost smoky character and spicy bouquet, plus a bit of tropical fruit.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	20-30%	78.2%
Farnesene:	<1%	0.11%
Caryophyllene:	9-11%	2.93%
Humulene:	18-24%	4.70%
Linalool	0.3-0.5%	0.22%
Geraniol	0.7-1%	0.04%
B-Pinene	0.3-0.5%	1.11%



Original CoA's provided by AlphaAnalytics, Yakima, WA

Method of Analysis:

ASBC Hops 17 – Hops Essential Oils by GC - FOD

Centennial Oil Profile

A workhorse in American Aroma hops, Centennial features an aggressive citrusy hoppiness, combined with some aromatic pine and floral nose.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	55-65%	86.11%
Farnesene:	<1%	0.03%
Caryophyllene:	5-7%	1.51%
Humulene:	10-20%	2.51%
Linalool	0.6 -0.9%	0.36%
Geraniol	1.2-1.8%	0.033%
B-Pinene	0.8-1%	1.21%



Columbus (CTZ) Oil Profile

CTZ (also referenced as either Columbus, Tomahawk® or Zeus) is most often viewed as a bittering hop, however, it has very high fresh oil content. Specific aroma descriptors include black pepper, licorice, curry and subtle citrus. Sharp and herbal, it has a surprisingly pleasant aroma. A possible substitute for Amarillo.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	45-55%	86.3%
Farnesene:	<1%	0.05%
Caryophyllene:	6-10%	1.44%
Humulene:	9-14%	1.82%
Linalool	0.4-0.6%	0.25%
Geraniol	0.2-0.5%	0.02%
B-Pinene	0.6-1%	1.46%



El Dorado® Oil Profile

A bold, fruity aroma, that elicits notes of citrus zest, stone fruits (particularly apricots or cherries), light tropical fruits and even notes of watermelon, grass, pear and candied fruit (think Strawberry and Lemon Starburst!) Spice notes are a slight wood / mint.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	47.71%	80.2%
Farnesene:	.24%	0.05%
Caryophyllene:	9.35%	2.80%
Humulene:	12.92%	3.57%
Linalool	.7%	0.27%
Geraniol	.02%	0.01%
B-Pinene	.56%	1.07%



Glacier Blend 7 Aromatic Oil Profile

A intriguing fresh blend of 30 varieties of fresh hops, with a base of about 30% Cascade. A virtual potpourri of fresh hops, including Centennial Ultra, Glacier, Zeus, Magnum, Vojvodina, Serebrianka, Challenger, Cluster, Santiam, Spalter Select, Willamette, Golding, Newport, Liberty, Nugget, Fuggle, Zenith, Sterling, Crystal, Amallia, Chinook, Copper, Teamaker, Yakima Gold, Ahhhroma, Yeoman, Mt Hood and Northern Brewer.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	N/A %	69.01%
Farnesene:	N/A %	0.08%
Caryophyllene:	N/A %	4.4%
Humulene:	N/A %	10.03%
Linalool	N/A %	0.3%
Geraniol	N/A %	0.07%
B-Pinene	N/A %	0.90%



Harvest Blend 6 Oil Profile

Like walking through a hopyard right before harvest, this hoppy fresh blend of 20 different varieties, with a base of about 70% Cascade. A broad mix of fresh hops, with a pleasant citrus undercurrent of the Cascade fresh hop aroma, but also including Centennial Ultra, Glacier, Zeus, Magnum, Vojvodina, Serebrianka, Challenger, Golding, Newport, Liberty, Nugget, Fuggle, Zenith, Sterling, Chinook, Copper, Ahhhroma, Yeoman and Mt Hood.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	N/A %	69.01 %
Farnesene:	N/A %	0.08%
Caryophyllene:	N/A %	4.4%
Humulene:	N/A %	10.03%
Linalool	N/A %	0.3%
Geraniol	N/A %	0.07%
B-Pinene	N/A %	0.90%



Pekko® Oil Profile

A recent ADHA release featuring clean; floral; melon; pineapple; pears; Saaz-like cucumber; mint; herbal; sage; touch of lemon

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	46-55%	82.11 %
Farnesene:	<1%	0.07%
Caryophyllene:	11-13%	4.12%
Humulene:	12-15%	4.24%
Linalool	N/A %	0.23%
Geraniol	N/A %	0.02%
B-Pinene	N/A %	1.21%



TrueHOP™ CTZ Oil Profile

TrueHOP™ is a fractionalization and re-blending process where we bring the key oil compounds in line with what their dried and processed counterpart would be, for brewers who want to mimic an existing aromatic oil profile for an existing production beer, but still obtain all of the efficiencies of using a pure essential oil, free of biomass.

Comparative Oil Profile: Dried/Processed vs. Hopzoil™		
	Dried/ Processed Hops	Hopzoil™ (from CoA)
Myrcene:	46-55%	56.62%
Farnesene:	<1%	0.21 %
Caryophyllene:	6-10%	5.96%
Humulene:	9-14%	7.63%
Linalool	0.4-0.6%	0.54%
Geraniol	0.2-0.5%	0.12%
B-Pinene	0.6-1%	0.53%



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Original CoA's provided by AlphaAnalytics, Yakima, WA
Method of Analysis:
 ASBC Hops 17 – Hops Essential Oils by GC - FOD