



- ❖ **Hop Variety:** ***Chinook***
- ❖ **Origin:** From a cross between Petham Golding and a USDA-selected male with high alpha-acids and good storage properties.
- ❖ **Maturity:** Mid-season to late
- ❖ **Yield:** 2000 – 2500 kgs/ha (1700-2200 lbs/acre)
- ❖ **Disease Reaction:** Tolerant to infection with prunus necrotic ring-spot virus, moderately resistant to downy mildew; susceptible to powdery mildew.
- ❖ **Cone Structure:** Long, medium compact with turned outward petals
- ❖ **Quality:**
- **Aroma** Mild to medium-heavy, spicy
 - **Storage Stability** 65-70%
- ❖ **HPLC Data:**
- **Alpha-Acids** 12.0 – 14.0 % w/w
 - **Cohumulone** 29 – 34 % of alpha acids
 - **Beta-Acids** 3.0 – 4.0 % w/w
 - **Xanthohumol** n/a
- ❖ **Hop Oils:**
- **Total Oil** 1.5 – 2.5 % v/w
of which typically:
 - **Myrcene** 35.0 – 40.0 %
 - **Humulene** 20.0- 25.0 %
 - **Caryophyllene** 9.0 – 11.0 %
 - **Farnesene** <1,0 %
 - **Linalool** 0.3 %
- ❖ **Brewing Character:** A high alpha-acid hop with a highly acceptable beer aroma profile, smooth bitterness, full flavor.

VDS 62/02 issued 31-January-03