



- ❖ **Hop Variety:** ***Santiam***
- ❖ **Origin:** A triploid hop resulting from a cross between 1/3 German Tettnanger, 1/3 Hallertauer MF and a selected tetraploid USDA male.
- ❖ **Maturity:** Early to mid-season
- ❖ **Yield:** 1600 - 2000 kgs/ha (1425-1780 lbs/acre)
- ❖ **Disease Reaction:** Moderately resistant to downy mildew, susceptible to powdery mildew.
- ❖ **Cone Structure:** Small to medium, loose
- ❖ **Quality:**
- **Aroma** Excellent herbal, noble hop notes
 - **Storage Stability** 40 - 50 %
- ❖ **HPLC Data:**
- **Alpha-Acids** 5.5 – 7.0 % w/w
 - **Cohumulone** 20 - 22 % of alpha acids
 - **Beta-Acids** 7.0 – 8.5 % w/w
 - **Xanthohumol** n/a
- ❖ **Hop Oils:**
- **Total Oil** 1.3 – 1.7 % v/w
of which typically:
 - **Myrcene** 30.0 – 45.0 %
 - **Humulene** 20.0 – 25.0 %
 - **Caryophyllene** 5.0 – 8.0 %
 - **Farnesene** 13.0 – 16.0 %
 - **Linalool** N/A
- ❖ **Brewing Character:** Santiam is an excellent aroma variety. Brewers will find this as an excellent replacement of German Tettang.

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