



## Hopunion CBS, LLC

### US AMARILLO

<b>Pedigree</b>	Privately grown and registered.
<b>Maturity</b>	Mid-season
<b>Yield</b>	Not determined yet
<b>Growth Habit</b>	Good
<b>Disease/Pest Susceptibility</b>	Fairly resistant to all diseases
<b>Pickability/Drying/Baling</b>	Good
<b>Cone-Structure</b>	Small, tight cone
<b>Lupulin</b>	Plentiful
<b>Aroma</b>	Floral and citrusy
<b>Alpha Acids</b>	8 – 11% w/w
<b>Beta Acids</b>	6 – 7% w/w
<b>Co-Humulone</b>	21 – 24 of alpha acids
<b>Storageability</b>	Average
<b>Total Oil</b>	1.5 – 1.9 mls/100 grams
<b>Myrcene</b>	68 – 70% of whole oil
<b>Humulene</b>	9 – 11% of whole oil
<b>Caryophyllene</b>	2 – 4% of whole oil
<b>Farnesene</b>	2 – 4% of whole oil
<b>General Trade Perception</b>	Gaining acceptance, viewed somewhat as a Cascade type
<b>Possible Substitutions</b>	Cascade, Centennial, possibly Chinook or Ahtanum
<b>Typical Beer Styles</b>	American Ales, IPA
<b>Additional Information</b>	Very limited acreage at this time.
<b>Personal Notes:</b>	