



Hopunion CBS, LLC

US CENTENNIAL

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| Pedigree | Selected from a cross between Brewer's Gold and a selected USDA male. |
| Maturity | Mid-season |
| Yield | 1700 – 2000 kg./ha. or 1500 – 1750 lb./ac. |
| Growth Habit | Good and neat, well-hopped down |
| Disease/Pest Susceptibility | No visible reaction to infection with Prunus necrotic ring-spot virus. Moderately resistant to downy mildew and Verticillium wilt. |
| Pickability/Drying/Baling | Good |
| Cone-Structure | Medium-sized, dense, compact cone |
| Lupulin | Abundant, dark yellow in color |
| Aroma | Medium intensity with floral and citrus tones |
| Alpha Acids | 9.5 – 11.5% w/w |
| Beta Acids | 3.5 – 4.5% w/w |
| Co-Humulone | 29 – 30% of alpha acids |
| Storageability | 60 – 65% alpha acids remaining after 6 months storage at 20° C |
| Total Oil | 1.5 – 2.3 mls/100 grams |
| Myrcene | 45 – 55% of whole oil |
| Humulene | 10 – 18% of whole oil |
| Caryophyllene | 5 – 8% of whole oil |
| Farnesene | <1% of whole oil |
| General Trade Perception | Very balanced hop, sometimes called a super Cascade |
| Possible Substitutions | Cascade, possibly Columbus or Chinook. Analytically a blend of 70% Cascade and 30% Columbus will give similar profile. |
| Typical Beer Styles | All US Ale styles, has been used with US Wheat beers |
| Additional Information | Named from the Washington State Centennial Celebration. At one time this variety was going to be destroyed for lack of interest by the world's major breweries. Today has found a very favorable following by craft-brewers. |

Personal Notes: