

CASCADE



from Australia

CHARACTERISTICS

Classic citrusy, spicy, floral aroma with distinct notes of grapefruit. Its versatility means addition times and dose rates will vary based on beer style.

FLAVOUR PROFILE

Citrus, Grapefruit, Floral, Spice

ANCESTRY

Cascade was developed by the U.S.D.A. breeding program based in Oregon. Its ancestry is the result of a cross pollination of Fuggle, Serebrianka and Native American hops.

RECOMMENDED BEER STYLES

WCIPA, APA, Lager

ANALYTICAL DATA

Cultivation Area	Australia
Ancestry	Fuggle, Serebrianka and Native American
Alpha Acids (%)	8.3 - 8.6
Beta Acids (%)	6.2 - 6.3
Alpha/Beta Ratio	1.3 - 1.4
Cohumulone (% of alpha acids)	33.0 - 38.0
Total Oils (ml/100g)	1.3 - 1.3
Oil Concentration (microlitres of oil/g alpha)	92.0 - 196.0
Myrcene (% of whole oil)	21.0 - 49.0
Linalool (% of whole oil)	0.1 - 0.6
Caryophyllene (% of whole oil)	5.8 - 9.4
Farnesene (% of whole oil)	8.1 - 10.3
Humulene (% of whole oil)	15.3 - 30.1
Selinene (% of whole oil)	1.5 - 3.2
Humulene/Caryophyllene Ratio	2.7 - 3.2

