

CASCADE

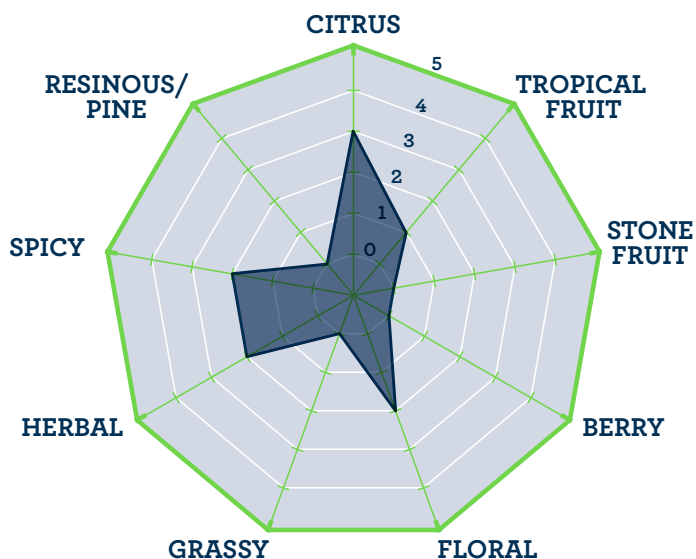
American



Origin: Oregon, USA. The granddaddy of American craft brewing hops, Cascade was bred in 1956 through a USDA program and first released in 1972. Its ancestry includes English Fuggle and Russian Serebrianka.

Usage: The classic finishing hop for countless craft ales, Cascade's unmistakable character is right at home in pale ales, blondes, wheats, IPAs, stouts, porters ... pretty much any American craft style. Can serve as a soloist in single-hop formulations.

Aroma & Flavor Characteristics: Famously citrus-like (particularly ruby red grapefruit) with prominent floral tones. Medium intensity.



SENSORY HIGHLIGHTS

Grapefruit
Spice
Floral



BREWING VALUES

Alpha Acid Range: 4.5 - 7.0%
Beta Acid Range: 4.8 - 7.0%
Co-Humulone as % of alpha: 33 - 40
Total oils mL/100 gr.: 0.7 - 1.4



OIL FRACTIONS

Myrcene: 45 - 60%
Humulene: 14 - 20%
Caryophyllene: 5 - 9%
Farnesene: 6 - 9%

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