



# Chelan

**Use in brewing:**

Bittering hop.  
High in alpha and beta acids. Fruity, floral, citrus aroma.

**Substitutions:**

Galena

**Origin/History:**

Developed by the John I Haas, Inc. breeding company and released in 1994.

**Agronomics:**

Early to mid maturity. Susceptible to downy mildew, but resistant to verticillium wilt.

**Storage:**

Very good.



Blackcurrant, Grapefruit, Spicy



USA

Alpha Acid	12-15%
Beta Acid	8.5-10%
Cohumulone	33-35
Oil Composition	Myrcene: 45-55%, Humulene: 12-15%, Farnesene: <1%
Total Oil	1.5-1.9ml/100g
Flavour Intensity	6

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