



Chinook

**Use in brewing:**

Dual purpose hop. A high alpha acid hop with a very unusual aroma profile. Chinook has a very strong grapefruit character in both the rub of the hop and in the beer. Ideal for one-off and seasonal specials

Substitutions:

Centennial, Columbus

Origin/History:

Developed from a cross between a Petham Golding and a US selected male with high alpha acids. Released in 1985

Agronomics:

Maturing mid to late season. The cones are long, medium compact with outward turning petals. Tolerant to infection with Prunus necrotic ring-spot virus, moderately tolerant to Downy Mildew. Not excessively sensitive to insects.

Organic Status:

Also available in Organic

Storage:

Good.



Grapefruit, Lemon, Pine



USA,

Alpha Acid	11-15%
Beta Acid	3-4%
Cohumulone	29-35
Oil Composition	Myrcene: 20-30%, Humulene: 18-25%, Farnesene: <1%
Total Oil	1.5-2.5ml/100g
Flavour Intensity	9