



Flyer

**Use in brewing:**

Dual purpose hop.

Mostly used for bittering although excellent dry hop aroma qualities

Substitutions:

Willamette, Goldings

Origin/History:

Released by Wye University in 2009.



Caramel, Citrus, Liquorice, Toffee



UK

Alpha Acid	9-12%
Beta Acid	4-6%
Cohumulone	26-35
Oil Composition	Myrcene: 17-25%, Humulene: 22-23%, Farnesene: <1%
Total Oil	0.6ml/100g
Flavour Intensity	5

www.wellhopped.com