



Galena



Use in brewing:

Bittering hop. It is generally perceived as an excellent high alpha hop with balanced bittering potential. The very strong tomcat/blackcurrant aroma characteristics are similar the old Bullion variety which for many years was used in Guinness. A very strong fruity character can be achieved with this variety.

Substitutions:

Nugget, Columbus

Origin/History:

The Galena cultivar was selected from an open pollinated cross from Brewers Gold, developed in Idaho in the late 1970s. Released in 1978 it is now a major U.S. High Alpha hop.

Agronomics:

A fair yielding bitter variety that matures mid-season. It is grown in Washington, Idaho and Oregon. It is moderately susceptible to Downy Mildew and is susceptible to Prunus necrotic ring spot virus. Aphid and mite control can become a problem.

Storage:

Very good.



Blackcurrant, Spice, Grapefruit



USA

Alpha Acid	10-14%
Beta Acid	7-8.5%
Cohumulone	36-40
Oil Composition	Myrcene: 40-60%, Humulene: 10-17%, Farnesene: <1%
Total Oil	0.9-1.2ml/100g
Flavour Intensity	7