



# Green Bullet



## Use in brewing:

A dual purpose/bittering hop with a spicy “dried fruit” character and solid finish. A sleek smooth hop which has averaged over 12% alpha over a number of years and its aroma qualities match its excellent bittering power as New Zealand Breweries have proved in their award winning products. Green Bullet has been likened to giving a Styrian style of flavour to the beer as it gives a pine/lemon crispness and an excellent aroma. This “go to” hop is a traditional bittering type that now finds applications throughout the brewery from late additions through the hopback/ whirlpool and dry hopping.

## Origin/History:

Breeding history parent- Smoothcone x open pollinated  
Developed - New Zealand DSIR Research Station Riwaka Ploidy level - Triploid Date released - 1972

## Agronomics:

Maturity date:- Late Season, disease free, moderate to good yield

## Storage:

Good.



Pine, Plum, Black pepper



New Zealand

Alpha Acid	10-13%
Beta Acid	6.5-7%
Cohumulone	41-43
Oil Composition	Myrcene: 37-38%, Humulene: 28-29%, Farnesene: <1%
Total Oil	1.0-1.2ml/100g
Flavour Intensity	8