



Liberty



Use in brewing:

It has similarities to the Hallertauer Mittlefruh. The cones contain a moderate amount of lupulin that is a light yellow colour. The aroma is mild and clean. Similar to a Golding hop but has a hint of lemon/citrus flavour.

Substitutions:

Hallertau, Hallertauer Tradition, Mount Hood.

Origin/History:

Liberty is a relatively new American aroma hop. Originating from a cross made in 1983, it is a triploid seedling of the Hallertauer Mittlefruh. It was released as a variety in 1991.

Agronomics:

A low-to-medium yielding, seedless aroma, matures early to mid-season. Most cultivated acreage is in Washington and Oregon. It is moderately resistant to downy mildew and except for slight infection by hop mosaic virus, it remains free of major hop viruses. Sensitive to spider mites and aphids.

Storage:

Moderate



Citrus, Lemon, Spicy



USA

Alpha Acid	3-6%
Beta Acid	3-4%
Cohumulone	24-30
Oil Composition	Myrcene: 24-32%, Humulene: 30-40%, Farnesene: Trace
Total Oil	0.7-1.9ml/100g
Flavour Intensity	6