



Palisade®



Use in brewing:

Aroma hop.

Substitutions:

Chinook, Tettnang, Willamette

Origin/History:

Bred at the Yakima Cheif Ranch in Yakima Valley, Washington, Palisade® is the result of open pollination between Tettnang and an American variety.

Agronomics:

Palisade® produces a high yield with a mid season maturity and resistance to both powdery mildew and downy mildew.

Organic Status:

Also available in Organic

Storage:

Good.



Blackcurrant, Citrus, Grapefruit



USA

Alpha Acid	6-10%
Beta Acid	5.5-8%
Cohumulone	24-29
Oil Composition	Myrcene: 45-52%, Humulene: 10-20%, Farnesene: <1%
Total Oil	0.8-2.0ml/100g
Flavour Intensity	7