



Phoenix



Use in brewing:

In brewing trials Phoenix performed well as a replacement for high alpha or dual purpose hops. Late hop additions for aroma have produced some interesting results, with mild spicy, chocolate and molasses, as well as some pine and floral notes. It is a little known hop as all was originally grown and sold to just one brewer.

Substitutions:

Challenger, East Kent Golding, Northdown

Origin/History:

Developed at Wye College at the same time as Admiral. It is a seedling of the high alpha variety Yeoman.

Storage:

Excellent



Chocolate, Molasses, Spicy



UK

Alpha Acid	9-12%
Beta Acid	4-5.5%
Cohumulone	24-28
Oil Composition	Myrcene: 24% Humulene: 30% Farnesene: 1.5%
Total Oil	1.2-2.5ml/100g
Flavour Intensity	5