



Pilot

**Use in brewing:**

Bittering hop.

Pilot has distinctively different essential oils to other British hops. It works well as a bittering or late aroma hop
Clean bittering with aroma of spice, lemon and marmalade

Substitutions:

None

Origin/History:

Bred at Wye College it was released commercial in 2001.

Storage:

Good



Lemon, Marmalade, Spicy



UK

Alpha Acid	7-11%
Beta Acid	3.3-5%
Cohumulone	28-33
Oil Composition	Myrcene 35-40% Humulene 3.5% Farnesene Trace
Total Oil	0.8-1.4ml/100g
Flavour Intensity	5