



# Santiam



#### Use in brewing:

Aroma hop. Often used within Indian and American pale ales, it is known to add a soft herbal essence while also providing the characteristics of pepper and spices.

#### Substitutions:

Liberty, Tettnang

#### Origin/History:

A new aroma cultivar with a good yield, it was released by USDA in 1998. It is a triploid hop resulting from a cross between the German Tettnanger and a selected triploid male with a Hallertauer MF.

#### Agronomics:

Santiam matures early to mid season, yielding 1600-2000 kg per ha. It is moderately resistant to downy mildew.

#### Storage:

Poor.



Herbal, Lemon, Peach



USA

Alpha Acid	4-7%
Beta Acid	5.3-8.5%
Cohumulone	20-22
Oil Composition	Myrcene: 15-48%, Humulene: 13-30%, Farnesene: 9-16%
Total Oil	1.3-1.7ml/100g
Flavour Intensity	6