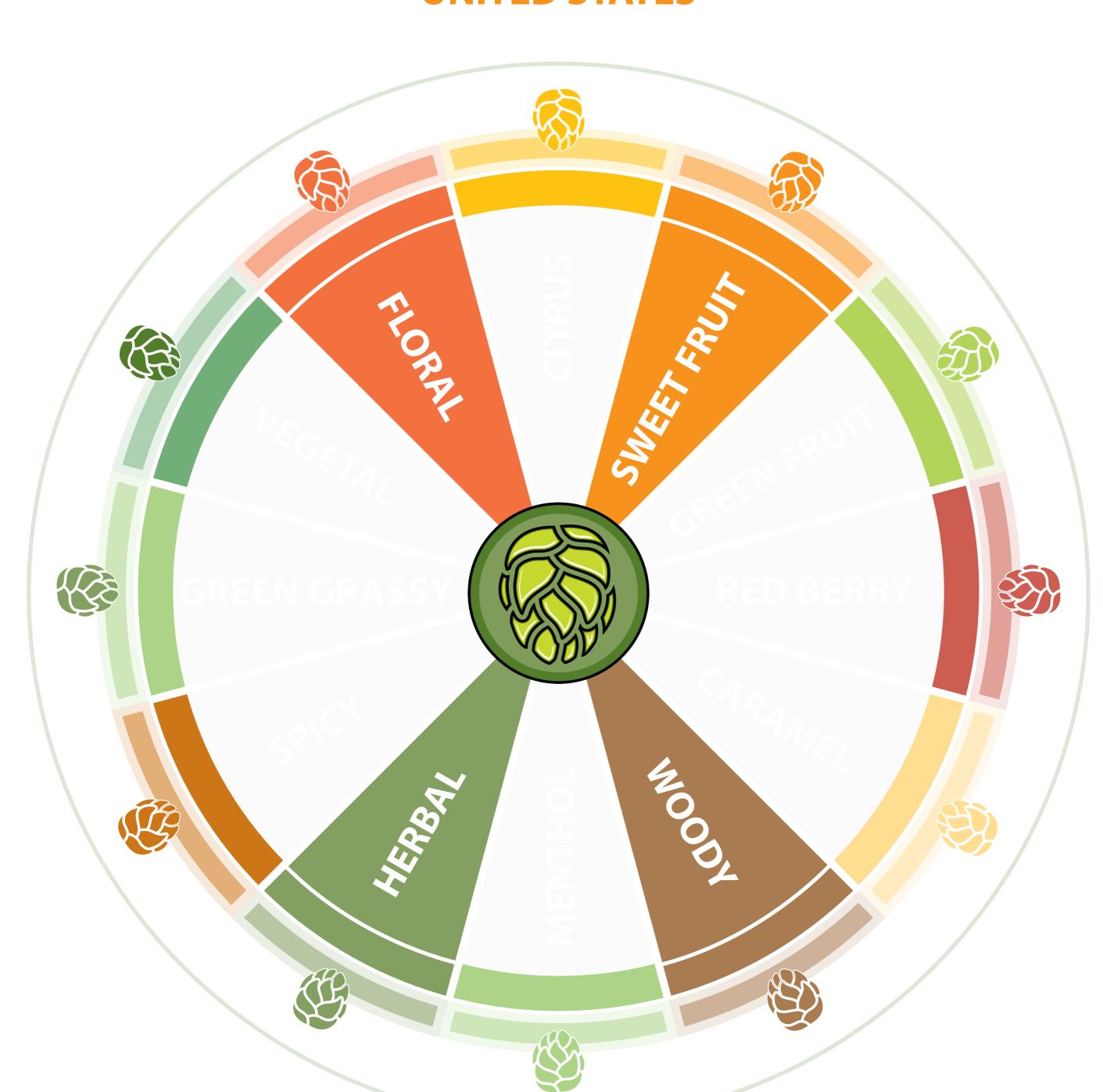
HBC 682 C.V.

UNITED STATES



HBC 682 C.V. IS A SUPER-ALPHA HOP CULTIVAR
WITH A VERY MILD AND PLEASANT AROMA, HIGH
YIELD WITH A VERY HIGH ALPHA CONTENT, GOOD
STORAGE STABILITY AND RESISTANCE TO HOP
POWDERY AND DOWNY MILDEW. HBC 682 C.V. WAS
DEVELOPED BY THE HOP BREEDING COMPANY
(HBC) FOR HOT SIDE ADDITIONS TO EFFICIENTLY
DELIVER BITTERNESS TO BEER. WHEN USED AS A
BITTERING HOP, HBC 682 C.V. PROVIDES A VERY
NEUTRAL FLAVOR TO BEER, AND A PLEASANT
BITTERNESS. THE AROMA PROFILE OF THE HOP
CONE IS DESCRIBED AS HERBAL, EARTHY, WOODY,
AND RESINOUS WITH SOME FRUIT.

TECHNICAL DATA
ALPHA (%): 17-20
BETA (%): 4.5-6.0
COHUMULONE (% OF ALPHA ACIDS):
TOTAL OIL (ML/100G): 1.0-2.5
MYRCENE (% OF TOTAL OIL): 48-52
HUMULENE (% OF TOTAL OIL): 13-15
CARYOPHYLLENE (% OF TOTAL OIL): 4-6
FARNESENE (% OF TOTAL OIL):
LINALOOL (% OF TOTAL OIL): 0-1
TOTAL POLYPHENOLS (%):

