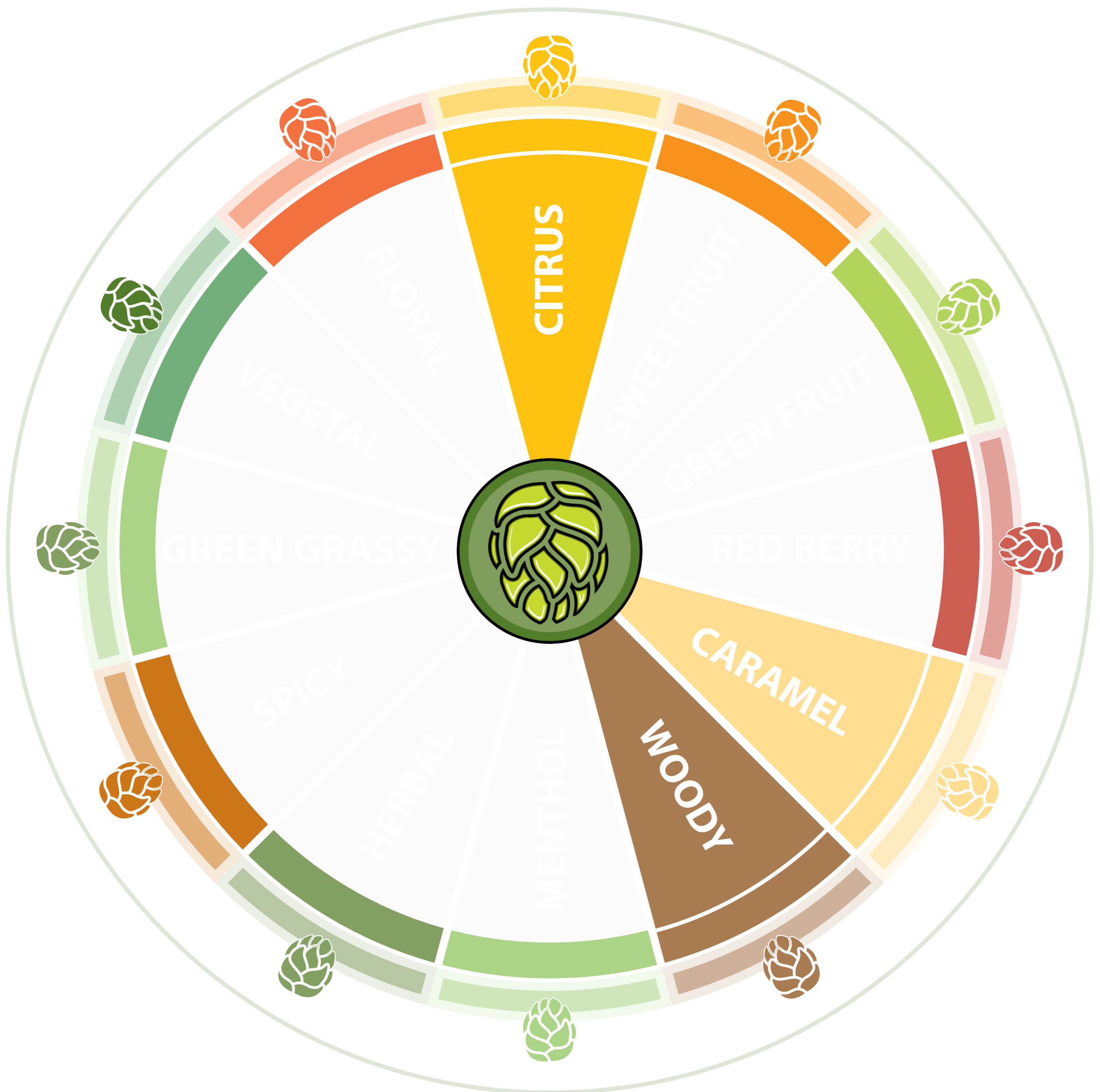


# HBC 472 C.V.

UNITED STATES



HBC 472 C.V. HAS A SPECIAL FLAVOR PROFILE THAT HAS GENERATED INTEREST AMONGST BREWERS. THIS EXPERIMENTAL HOP CULTIVAR FROM THE HOP BREEDING COMPANY (HBC) TOUTS A COMBINATION OF CREAM, VANILLA, AND WOOD FLAVOR, ALONG WITH CITRUS. IN BEER, THE FLAVOR HAS BEEN DESCRIBED AS "COCONUT," "BARREL AGED," AND "WHISKEY." HBC 472 C.V. CAN BE USED IN A MYRIAD OF BEER STYLES, BECAUSE ITS FLAVOR SYNERGIZES WELL WITH BOTH MALT FLAVORS AND HOP FLAVORS. FLAVORS: OAK, BOURBON BARREL, COCONUT, VANILLA, ORANGE.

## TECHNICAL DATA

ALPHA (%): 7-10

BETA (%): 7-9

COHUMULONE (% OF ALPHA ACIDS): --

TOTAL OIL (ML/100G): 1.5-2.5

MYRCENE (% OF TOTAL OIL): 35-45

HUMULENE (% OF TOTAL OIL): 1-5

CARYOPHYLLENE (% OF TOTAL OIL): 25-30

FARNESENE (% OF TOTAL OIL): 4-6

LINALOOL (% OF TOTAL OIL): 0-1

TOTAL POLYPHENOLS (%): --



**WILLAMETTE VALLEY HOPS**