

HOPS, and more hops....

Fall 1993

A weed botanically related to the CANNABIS producing plant, drug, hemp or wort. A loose tie-in for "wort".

Hop ratings, the bitter resins, HUMULON & LUPULON are alpha & beta, the powerful preservatives. Boiling the wort extracts and dissolves the resins and aromatic oils which give you the characteristic bitterness.

General Rules - The type and amount of each hop used, has a large effect on the flavor or the finished brew. Rule of thumb for recipes - if using a pellet in the boil and you wish to alter to "loose" hops..increase by 20%

Variables in hop ratings..the quality of the hop, the particular variety, the growth season and the wort water.

HOP TYPES (some of the many varieties available)

- BREWERS GOLD - English from American stock, very conservative, used for English Ales and Stouts. (7/8)
- BULLION - English from American stock. Down-nosed by U.K. brewers due to American flavor. Quite bitter, usually blended and used in dark ales & stouts. (8)
- CASCADE - American, all the way. Most flowery, w/stinging aroma. Used in Lagers, best with HARD WATER. (4-6)
- CENTENNIAL - Hybrid of Cascade, three times the alpha, used in most Sierra Nevada products. (10-13)
- CHINOOK - A very bitter, strong taste, preferred by many long-time brewers. (12-14)
- CLUSTER - Used in most standard domestic beers. Can impart a harsh after-taste if too much is used. (4-6)
- FUGGLES - very British. Willamette is the Amercian twin. Has a spicy, mild, low bitter effect. (3-4)
- GALENA/EROICA - newer hybrids, generally two times more bitter. To be used sparingly. (13)
- GOLDING - Thought to be the creme de la creme of English flavor and aroma. Great choice for lite ales. (5-7)
- HALLERTAUER - mellow, spicy, with great aromatics and flavor. German hop used in most of their beers. (4-6)
- LIBERTY - a very pleasant newer hop. Low in bitterness excellent for lite, summer style brews. (3-4)
- NORTHERN BREWER - English/American breed. English have high regard for its flavor, used largely in Lagers. A steam brew favorite for sure. (8-10)
- NUGGET - Very bitter, strong aroma, use sparingly. (12-14)
- PERLE - American copy of German Northern Brewer Hops.(7-8)
- SAAZ - Grown near Pilsen, Czech., only hop in Pilsner Urquell. Sharp, dusty flavor w/pungent aroma. (3-5)
- STYRIAN GOLDINGS - used in British Ales, good aroma. (4-5)
- TETTNANGER - Very German, like Hallertauer. Heavy use in all Lagers. Great for finishing. (4-5)
- WILLAMETTE - American equal to Fuggles. Great in ales and lagers, excellent aroma. (4-5)