



# Hop profile

## \*Bramling Cross

(Alpha Acid Content 5 – 7%)  
Wonderful aroma, nice neutral flavour  
and moderate bittering strength.  
Origin – U.K.

## \*Brewers Gold

(Alpha Acid Content 4.5 – 6%)  
Bittering hop with neutral aroma character.  
Poor stability.  
Origin – U.S. / U.K.

## Bullion

(Alpha Acid Content 8 – 9%)  
All purpose bittering hop, poor aroma,  
poor stability. Best used in conjunction with  
other hops.  
Origin – U.S. / U.K.

## Cascade

(Alpha Acid Content 5 – 6.5%)  
All purpose bittering and aroma hop.  
A floral, citrusy character, used in many  
North American beers. Poor stability.  
Origin – U.S.

## \*Centennial

(Alpha Acid Content 10 – 12%)  
Strong citrus and pine aromas, but has higher  
bittering potential compared to Cascade.  
Can be used for bittering, flavour, or aroma.  
Origin – U.S.

## Cluster

(Alpha Acid Content 6 – 8%)  
Popular North American bittering hop. Poor  
aroma and flavour characteristics. Excellent  
stability.  
Origin – U.S.

## Fuggles

(Alpha Acid Content 4 – 5.5%)  
Traditional British ale, high seed content,  
bittering and aroma hop. Spicy mild aroma,  
fair stability.  
Origin – U.S. / U.K.

## \*Galena

(Alpha Acid Content 12 – 13.5%)  
Best choice for bitterness and flavour  
in low-hop American Pilsners and other low-  
hop lagers. Using a small amount of this high-  
alpha hop minimizes secondary hop character-  
istics, which are undesirable in beers with  
very mild flavour. Very good stability.  
Origin – U.S..

## Goldings

(Alpha Acid Content 4.5 – 5.5%)  
Traditional British ale hop used in  
bittering and aroma. A classic for Pale Ales  
and Bitter. Fair stability.  
Origin – U.K.

## Hallertauer

(Alpha Acid Content 4.5 – 5.5%)  
Excellent aroma hop. Traditional for German  
lager. Herbal, spicy flavour and aroma.  
Poor stability.  
Origin – U.S. / Germany

## \*Hersbrucker

(Alpha Acid Content 5 – 6.5%)  
Traditional lager hop. Excellent aroma; spicy  
flavour and aroma. Poor stability.  
Origin – U.S. / Germany.

## \*Kent

(Alpha Acid Content 4.5 – 6.5%)  
Excellent for bitterness, flavour and aroma  
that's uniquely and distinctly British. Fair  
stability.  
Origin – U.K.

## \*Mount Hood

(Alpha Acid Content 5 – 6%)  
Used in both ales and lagers as an all-purpose  
hop. Pine and citrus notes are low compared  
to other Northwestern hop varieties. Fair  
stability.  
Origin – U.S.

## Northern Brewer

(Alpha Acid Content 7.5 – 9%)  
Traditional European lager bittering hop.  
Bitter and very fragrant. Fair stability.  
Origin – U.S. / Germany

## \*Nugget

(Alpha Acid Content 12.5 – 14%)  
A good hop for bittering almost any beer,  
especially English style ales. You can substi-  
tute Nugget hops for Bullion and Brewer's  
Gold. Good stability.  
Origin – U.S.

## Perle

(Alpha Acid Content 7 – 9%)  
Good bittering and aroma hop for lager.  
Similar to Northern Brewer. Good stability.  
Origin – U.S.

## Saaz

(Alpha Acid Content 4 – 6%)  
Traditional European (Pilsner) lager hop. Used  
exclusively in the making of Pilsner Urquell.  
This hop has a delicate spicy aroma and  
flavour. Fair stability.  
Origin – Czechoslovakia

## \*Spalt

(Alpha Acid Content 3.5 – 4.5%)  
Can be used as an all-purpose hop in German-  
style lagers of all types, as well as many conti-  
nental European ale varieties. Poor stability.  
Origin – Germany

## Styrian Gold

(Alpha Acid Content 5.5 – 7%)  
Very good British ale bittering hop, good  
aroma. Similar to Fuggles. Fair stability.  
Origin – U.S. / Yugoslavia

## Tettnanger

(Alpha Acid Content 4 – 6%)  
Very good lager hop. Similar to Hallertauer.  
Very spicy in flavour and aroma. Poor stability.  
Origin – U.S. / Germany

## Willamette

(Alpha Acid Content 5 – 6%)  
Seedless version of Fuggles developed for  
lager. Excellent aroma. Good for ale or lager.  
Fair stability.  
Origin – U.S.

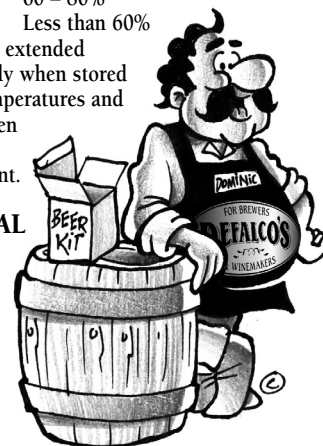
## Stability

Very Good 90% of bitterness remains after  
4 months of storage at 70°F  
or 21°C

Good 80 – 90%  
Fair 60 – 80%  
Poor Less than 60%

Stability is extended  
dramatically when stored  
at cold temperatures and  
in an oxygen  
free  
environment.

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