

# AMARILLO®



Amarillo® was discovered somewhat by accident and is developed / owned by Virgil Gamache Farms. It develops, and they are rare in this case, flavours that match the aromas; in other words, it «tastes» what it smells, no surprises. Amarillo® has a high level of myrcene oil which gives it some pretty crazy aromas and flavours! It's a rock star in the world of craft: a must try, you won't be disappointed!



## TYPE OF HOPS

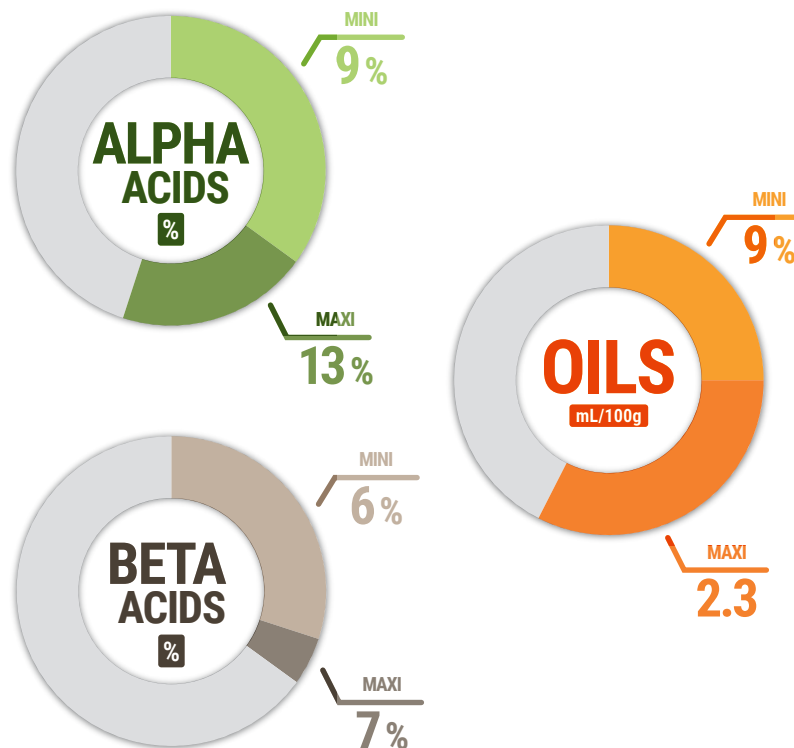
Dual

## FORM

Pellets

## ORIGIN

US



## ACIDS

Alpha: 7 - 11%  
Beta: 6 - 7%  
Cohumulone: 20 - 24%

## CUMULATIVE OILS

1 - 2.5ml/100g

## POSSIBLE SUBSTITUTES

This hop is quite unique, but the Cascade in use Aromatic

## USE

Pale Ale, IPA

## CHARACTERISTICS

Orange zest, lemon, grapefruit, apricot, peach



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