

EN

A HOP DEALER STRIVING TO MAKE SENSE

**I BREW ORGANIC WITH!**

**HOP STORE**



**CHEERS BIODIVERSITY!**

+33 631 431 250

WWW.HOPSTORE.FR



**DISCOVER OUR ORGANIC HOP SELECTION**



A HOP DEALER STRIVING  
TO MAKE SENS

## CATALOGUE



In this catalogue, you will discover our full range of certified organic hops! For each one, we will give you its main use, origin, characteristics and the possible substitutes.



You will also get the alpha / beta acids range and total oils as an indication per variety. The exact levels of each one depends on each year harvest, so we invite you to consult the detailed analysis of each product on our website.

[www.hopstore.fr](http://www.hopstore.fr)

### NOS GARANTIES



#### SAFE PACKAGING

You can order different packagings from 100g to 5kg.

Small bags are vacuum sealed, bigger one are nitro flushed.



#### PRESERVATION

To ensure optimum preservation, all our hops are stored in a cold storage until they reach you.



#### TRACEABILITY

All our hops are certified organic.

Download our organic certificate online [www.hopstore.fr/certificats/](http://www.hopstore.fr/certificats/)

More info on the varieties we process ourselves by flashing the QR code you'll find on our own bags.



A HOP DEALER STRIVING  
TO MAKE SENS

## VALUES & COMMITMENTS



### **FOUNDED IN 2017 HOPSTORE IS BASED IN SOUTH-BURGUNDY**

Hopstore is a life project anchored in a small corner of countryside in the southeast of France.



### **ORGANIC & NOTHING ELSE**

Hopstore is the first french importer, transformer & supplier dedicated to organic & Demeter hop.



### **CHEERS BIODIVERSITY!**

Taking into account the impact of our economical activity is a priority for us.

We reuse materials as much as possible, have choosen renewable energy, sort our wastes...

Nothing left to chance!



### **SUPPORTING THOSE WHO CHANGE THE WORLD**

Inspired by the movement 1% for the Planet, every month we donate 1% of our revenues to committed NGO

## OUR HOPS RANGE



### **NEAR AND FAR**

To offer you a range as wide as your creativity, we source our organic hops in a diversity of terroirs.

Czech Republic, France, Germany, New-Zealand, Slovenia, UK, US... and we can help you find what you need!



### **DIRECTLY FROM THE GROWERS**

The relationship with our partners producers is a priority. We meet them in the fields, have regular discussions and we commit through long-term contracts.

Our guideline? A win-win partnership and a high concern for mutual respect.



### **PELLETS MADE IN BURGUNDY**

To better respond to your demands, Hopstore started to transform hop cones in pellets in 2022!

We receive dried hop cones freshly harvested by our partner growers, we transform and bag on site in our brand new production unit.

## A TEAM TO SERVE YOU



**JEAN-SÉBASTIEN FRANÇ**  
ADVICE / PRODUCTION / LOGISTIC

[js@hopstore.fr](mailto:js@hopstore.fr)  
**+33 (0)6 31 431 250**



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**LEÏA ABITBOL**  
MANAGEMENT / SOURCING  
Founder & CEO

[leia@hopstore.fr](mailto:leia@hopstore.fr)

**FOLLOW US ON...**

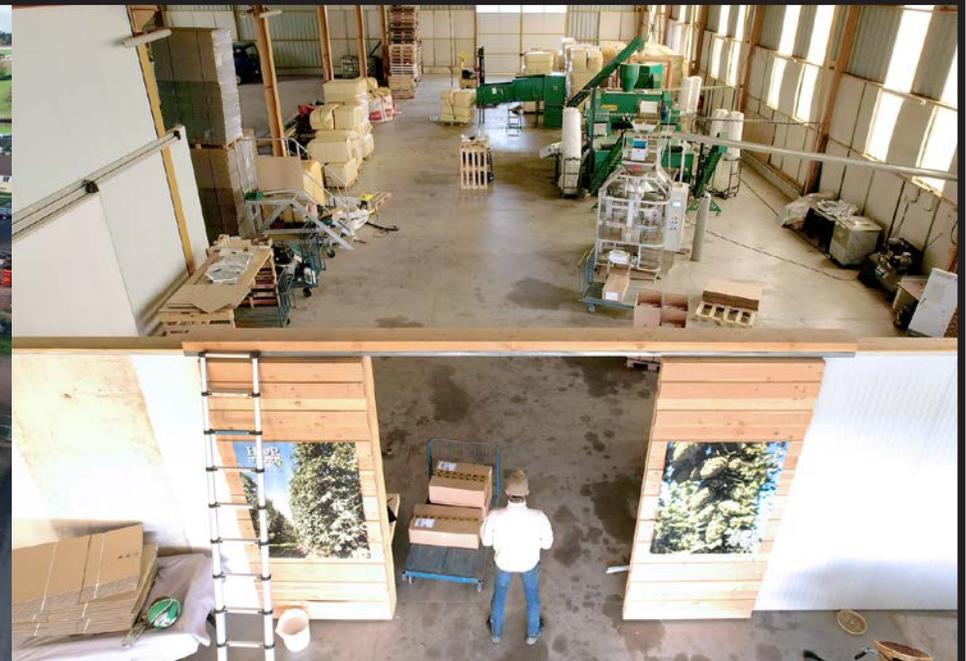


[@myhopstore](https://www.instagram.com/myhopstore)



[www.hopstore.fr/blog/](https://www.hopstore.fr/blog/)

# THE HOPSTORE PELLET FACTORY, 1 000 m<sup>2</sup> DEDICATED TO THE PROCESSING AND LOGISTICS OF ORGANIC HOP



## A RURAL LOCATION :

the Hopstore factory is located in a small business park in the open countryside, on the edge of the bocage.



## AN ALL-IN-ONE SPACE THAT TAKES CARE OF EVERYTHING FROM A TO Z :

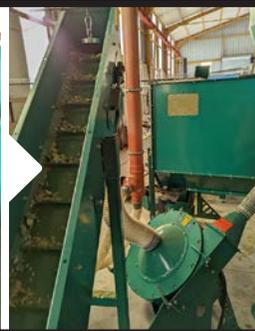
arrivals, processing and packaging of hops from cones to pellets, nitro flushed bagging, storage in a cold room at 5°C, preparation of orders and shipping.



**TEMPORARY STORAGE OF BALES**



**UNPACKING & DECOMPACT**



**CHOPPER-TYPE GRINDER**



**PELLET FORMATION BY A GRANULES PRESS**



**COOLING & SORTING ON SIEVES**



**PROTECTIVE GAS INJECTION, HEAT SEALING & BAG CUTTING**



**BOXING & PALLETIZING BEFORE COLD ROOM**

AT HOPSTORE, YOU CAN  
**SOURCE THE ORGANIC HOPS  
YOU NEED IN 2 WAYS**

FROM  
**100g**

FOR YOUR  
**IMMEDIATE  
NEEDS**

**THE  
SPOT**



TO FIND HOPS  
OF **CURRENT &  
PAST HARVESTS**

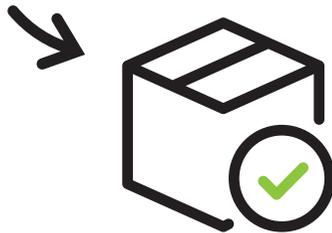
**IN STOCK**

OR AVAILABLE SOON



**LARGER  
VOLUMES?**

**SEVERAL  
PAYMENTS &  
DELIVERIES  
UP TO 6 MONTHS**



**SHIPPING**

**1 SHIPMENT PER DAY** (monday > friday)

**PICK-UP AT THE WAREHOUSE**  
SAINT-BONNET-DE-JOUX (71220 - FRANCE)  
(with appointment)

**www.hopstore.fr**

FROM  
**60Kg**

TO SECURE  
**YOUR COMING  
NEEDS**

**THE  
CONTRACTS**



**I BOOK**

**NEXT HARVEST(S)  
HOPS**  
(YEAR N+1 & FOLLOWING)



**I ORGANIZE**

**MY SOURCING**  
SEVERAL PAYMENTS  
AND DELIVERIES\*

HOPS ARE  
**STORED**  
**AT OUR  
WAREHOUSE**  
(OPTIMAL CONDITIONS)



\* general conditions of contracts  
on our website

**www.myhopstore.com**



**BOOKING &  
ORDERS  
ONLINE**



**BREWING  
ADVICES**  
+33 (0)6 31 431 250



**SECURE  
ONLINE  
PAYMENT**



BITTERING	AROMATIC	DUAL	
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**OUR FULL RANGE OF ORGANIC HOPS**

<b>ALTUS</b>		✓	Spices, Resin, Mandarin	US
<b>AMARILLO®</b>		✓	Orange, Lemon, Grapefruit, Apricot	US
<b>ARIANA</b>		✓	Passion fruit, Pineapple, Pear, Mandarin	GER
<b>AURORA</b>		✓	Spices, Grass, Anise, Tea	AUS
<b>CALLISTA</b>	✓		Strawberry, Pear, Caramel, Orange	GER
<b>CALYPSO™</b>		✓	Citrus fruit, Lime, Apple, Pear	US
<b>CASCADE</b>		✓	Flowers, Citrus, Spices	GER SP AUS
<b>CASHMERE</b>		✓	Citrus, Red berries, Melon, Spices	US
<b>CENTENNIAL</b>		✓	Earth, Flower, Citrus fruit	BEL
<b>CHALLENGER</b>		✓	Spices, Green tea, Resinous	BEL
<b>CHINOOK</b>	✓		Lemon, Grapefruit, Spices	SP
<b>EURÉKA™</b>	✓		Blueberry, Blackberry, Pine, Grass	US
<b>FIRST GOLD</b>		✓	Spices, Cinnamon, Orange, White flowers	UK
<b>FUGGLE</b>		✓	Spices, Grass, Wood, Mint	FR UK BEL
<b>GOLDING</b>		✓	Citrus, Pepper, Spices	BEL
<b>HALLERTAU BLANC</b>		✓	Passion fruit, white grape, lemon grass, gooseberry	GER
<b>HERKULES</b>	✓		Spices, Orange, Resinous, Pepper	GER
<b>HERSBRUCKER</b>		✓	Earth, Hay, Tobacco, Citrus	GER
<b>HÜLL MELON</b>		✓	Melon, Strawberry, Watermelon, Orange	GER
<b>MAGNAT</b>	✓		Lemon, Pine, Chamomile bud, Lovage	PL
<b>MALLING</b>		✓	Citrus, Apricot, Melon, Pear	AUS
<b>MANDARINA BAVARIA</b>		✓	Mandarin, Lemon, Citrus	GER
<b>MARYNKA</b>		✓	Hay, Licorice, Lemon, Herbs	PL
<b>MERLIN</b>	✓		Flowers, Resinous, Green tea	UK
<b>MILLENIUM</b>	✓		Caramel, Wood, Pear, Grass	SP
<b>MOTUEKA™</b>		✓	Lime, Lemon, Exotic fruits	NZ



BITTERING	AROMATIC	DUAL		
		✓	<b>MOUTERE™</b> Exotic fruits, Passion fruit, Grapefruit, Lemon	NZ
		✓	<b>NECTARON®</b> Passion fruit, Pineapple, Nectarine, Lemon	NZ
	✓		<b>NELSON SAUVIN™</b> White wine, Grape, Gooseberry	NZ
		✓	<b>NUGGET</b> Ginger, Grass, Wood	US
✓			<b>PACIFIC GEM™</b> Red fruits, Blackberries, Spices	NZ
		✓	<b>PERLE</b> Mint, Spices, Resinous	GER AUS
		✓	<b>PHOENIX</b> Spices, Earth	BEL
✓			<b>PILGRIM</b> Pear, Grass, Spices	BEL
		✓	<b>PULAWSKI</b> Clove, Herbs, Lemon	PL
	✓		<b>SAAZ</b> Floral, Grass, Earth, Spices	CZ
	✓		<b>SAPHIR</b> Mandarin, Lemon, Flowers, Grass	GER
		✓	<b>SMARAGD</b> Anise, Clove, Tobacco, Spices	GER
		✓	<b>SOVEREIGN</b> Green tea, Vanilla, Flowers, Mint	UK
	✓		<b>SPALTER SELECT</b> Grass, White flowers, Earth	GER AUS
	✓		<b>STRISSELSPALT</b> Citrus, Grass, Flowers, Spices	FR UK
	✓		<b>STYRIAN GOLD</b> Resinous, Earth, White Pepper	SLO
		✓	<b>SULTANA™</b> Pineapple, Lemon, Grapefruit, Mandarin	US
	✓		<b>TARDIF DE BOURGOGNE</b> Spices, Flowers, Wood, Pear	US
	✓		<b>TETTNANGER</b> Flowers, Grass, Spices, Pepper	GER
	✓		<b>TRADITION</b> Earth, Grass, Dried figs, Grapes	GER AUS
		✓	<b>WAKATU</b> Lime, Flowers	NZ



- EUROPE**
- AUS AUSTRIA
  - BE BELGIUM
  - CZ CZECH REPUBLIC
  - FR FRANCE
  - GER GERMANY
  - PL POLAND
  - SLO SLOVENIA
  - SP SPAIN
  - UK UNITED KINGDOM

- OUTSIDE EUROPE**
- US UNITED STATES
  - NZ NEW ZEALAND

# ALTUS™



Altus™ hops are a descendant of Apollo and Wye Target and were developed in the Yakima Valley. It was named after the Latin adjective Album which means «high», «elevated», «above» Yes, just that! And it lives up to its name, it is one of the hops with the biggest cones on the vines and is one of the varieties with the highest levels of chemical compounds(see for example the oils!!!). Its high oils and equally high alphas make it an incredible hop for bittering or flavouring your brews. It will work wonderfully in very malty beers or on the contrary, seeking a maximum of freshness. No doubt, with the Altus™ we enter the world of hops...



## TYPE OF HOPS

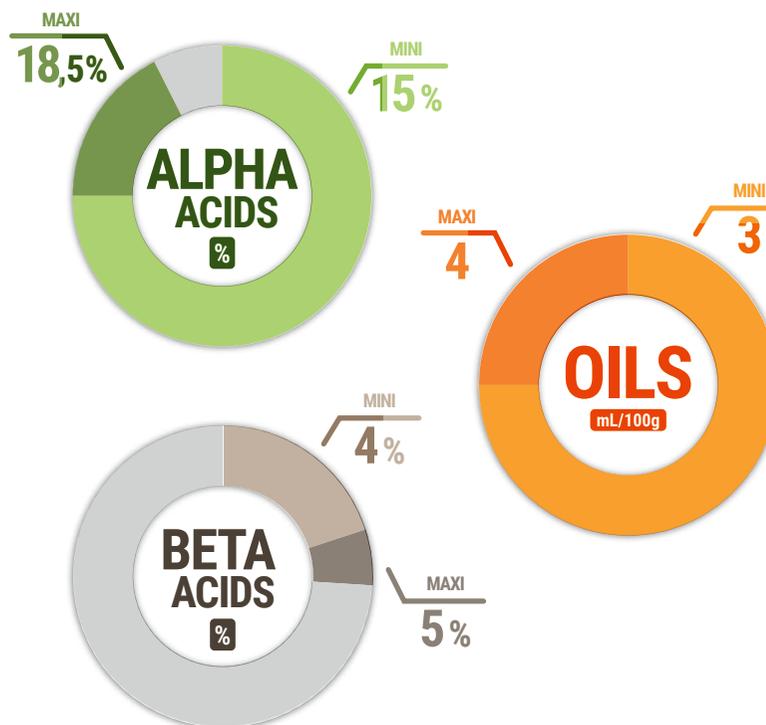
Dual

## FORM

Pellets

## ORIGIN

USA



## ACIDS

Alpha: 15 - 18.5%  
Beta: 4 - 5.2%  
Cohumulone: 26-29%

## CUMULATIVE OILS

3 - 4.4ml/100g

## POSSIBLE SUBSTITUTES

Apollo

## USE

Mexican Lager, NEIPA, IPA, Pale Ale, Lagers

## CHARACTERISTICS

Spices, Resin, Mandarin



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# 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

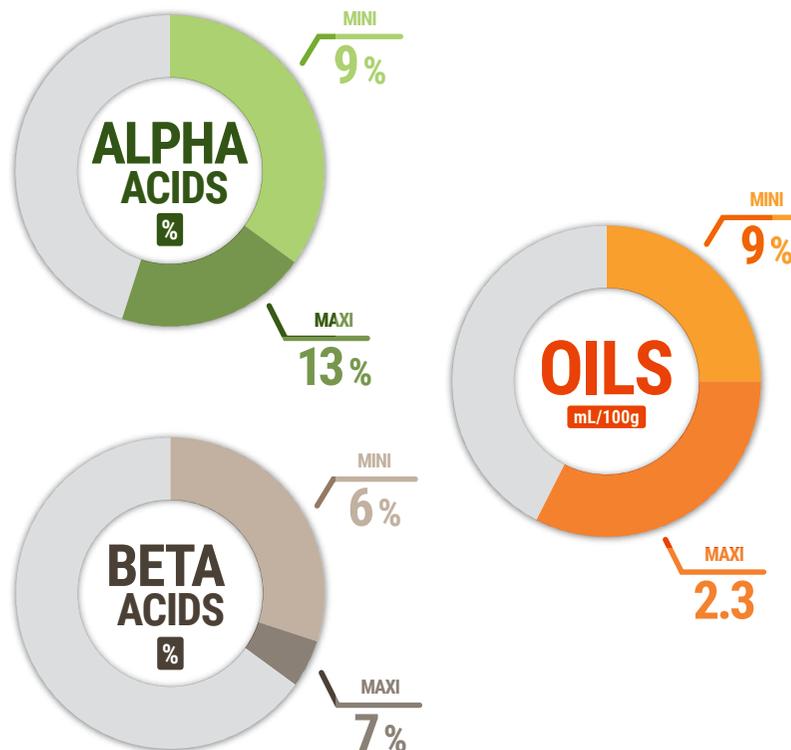
Dual

## 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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# ARIANA



Ariana is a hop that was developed at the Hop Research Center in Huell less than a decade ago and is descended from Herkules and a wild male. You can see that it is related to Herkules, look at its cohumulone content!

If you are looking for bitterness, Ariana will give you some! Its well-composed oils will not disappoint you in terms of aroma.



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

Germany

## ACIDS

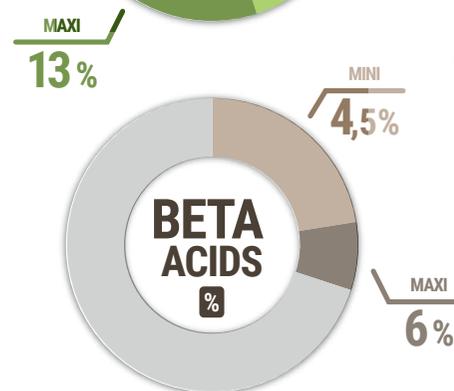
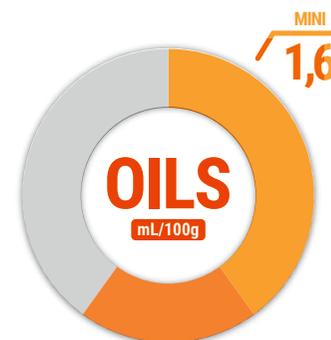
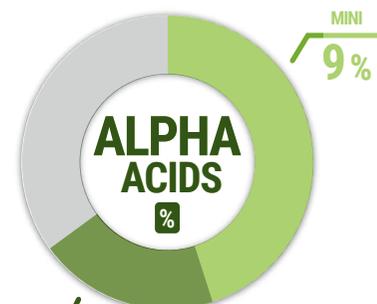
Alpha: 9 - 13%  
Beta: 4.5 - 6%  
Cohumulone: 40 - 42%

## CUMULATIVE OILS

1.6 - 2.54ml/100g

## POSSIBLE SUBSTITUTES

This hop is quite unique



## USE

Ale, Pale Ale, IPA

## CHARACTERISTICS

Passion fruit, Pineapple, Pear, Mandarin



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# AURORA



Aurora is a Slovenian hop developed from the Northern Brewer. It is also known as Super Styrian.

The beautiful balance of its essential oils brings an intense yet pleasant aroma to the beer. With almost twice as much Alpha as Styrian Golding - another iconic Slovenian hop - it develops a soft bitterness and a velvety sweetness.



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

Austria

## ACIDS

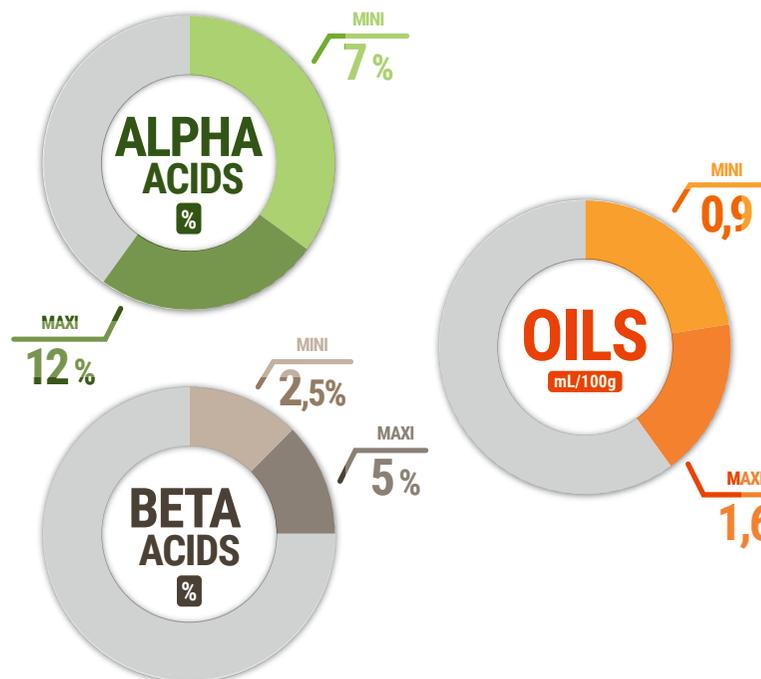
Alpha: 7 - 12%  
Beta: 2.5 - 5%  
Cohumulone: 22-26%

## CUMULATIVE OILS

0.9 - 1.8ml/100g

## POSSIBLE SUBSTITUTES

Northern Brewer  
Styrian Golding



## USE

English Ale, Belgian Ale, American Pale Ale, Dark Lager

## CHARACTERISTICS

Spices, Herbs, Anise, Tea



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# CALLISTA



Callista is a relatively new hop that was developed a decade ago at the Hop Research Center in Hüll as part of the research for the development of aroma varieties.

It is a descendant of the Hallertau Tradition and a Huell male. The word « Callista » can have different meanings, but in Greek it means «the most beautiful» ;-).

Due to a low cohumulone content, Callista will provide a smooth and balanced bitterness.



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

Germany

## ACIDS

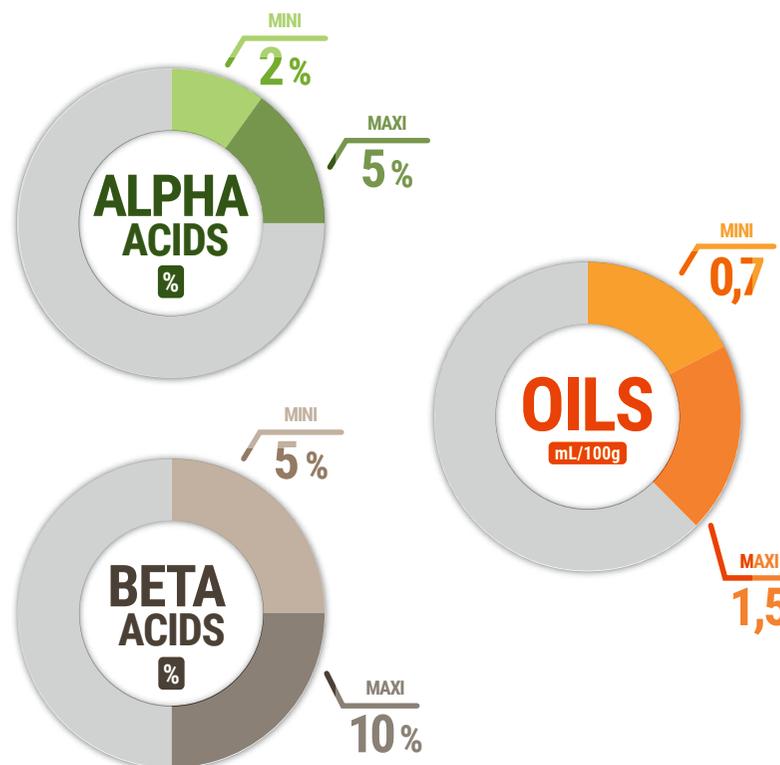
Alpha: 2 - 5%  
Beta: 5 - 10%  
Cohumulone: 15 - 21%

## CUMULATIVE OILS

0,7 - 1,5mL/100g

## POSSIBLE SUBSTITUTES

This hop is quite unique



## USE

Ales, IPA

## CHARACTERISTICS

Strawberry, Pear, Caramel, Orange



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# CALYPSO®



The Calypso® was bred in the Yakima Valley region of the USA. It is not easy to find a lot of information on Calypso® but it is known that it is widely used in single hop by many craft breweries.

Its high level of alpha acids make it a very good Bittering (you'll also notice its high cohumulone, if you heat it up, it's going to kick ass), but its powerful citrus and lime notes also allow it to be a conversation piece in late brew additions; note that it was originally developed for its aroma! It is an incredibly complex hop with citrus and fruit notes.



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

US

## ACIDS

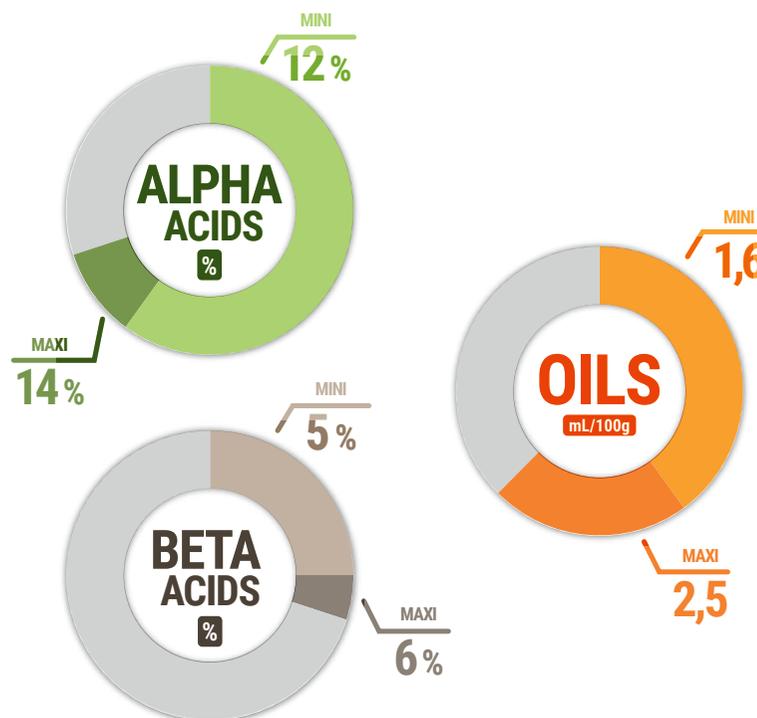
Alpha: 12 - 14  
Beta: 5- 6%  
Cohumulone: 40-42%

## CUMULATIVE OILS

1.6 to 2.5ml/100g

## POSSIBLE SUBSTITUTES

Citra®, Chinook



## USE

Ale, stout, Barley Wine

## CHARACTERISTICS

Citrus fruit, Lime, Apple, Pear



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# CASCADE



Created in the early 1970s, Cascade is believed to be a cross between the English Fuggle and a Russian variety, Serebrianka. It was named after the mountains Cascade which cross the states of Washington, Oregon, California and the Canadian province of British Columbia.

The Cascade is rapidly gaining popularity, thanks to its powerful citrus and grapefruit aromas, which lend themselves perfectly to the Pale Ale style. The first beer to be marketed with these hops was Anchor Brewing Company's American Pale Ale in 1975.



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

Spain, Germany, Austria

## ACIDS

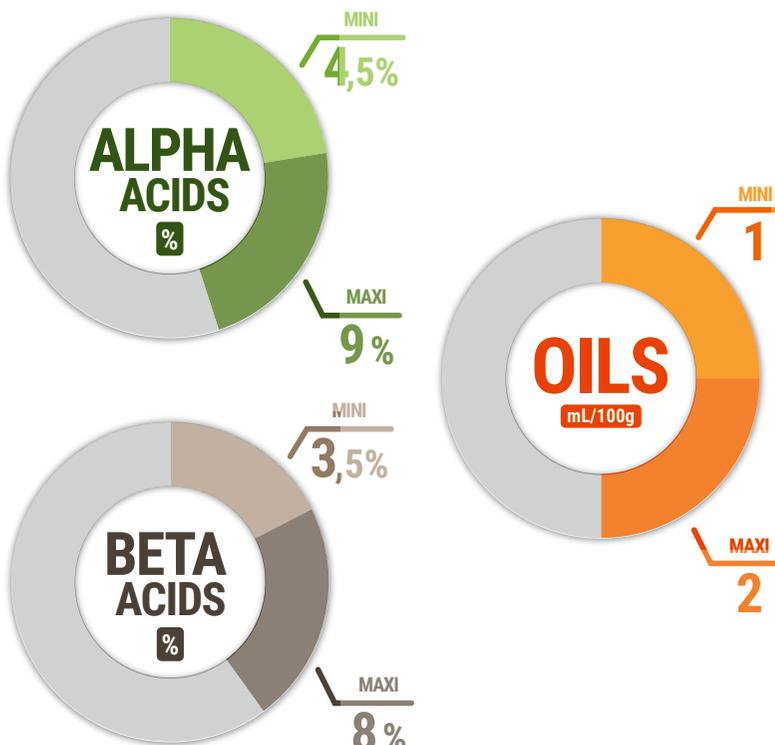
Alpha: 4.5 to 9%  
Beta: 3.5 to 8%  
Cohumulone: 30 to 40%

## CUMULATIVE OILS

1 to 2ml/100g

## POSSIBLE SUBSTITUTES

Centennial, Columbus (for bitterness), Amarillo (for flavour)



## USE

Pale Ale, Amber, IPA, Barleywine

## CHARACTERISTICS

Flowers, Citrus, Spices



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# CASHMERE



The Cashmere is a fairly new hop and brand new to Organic!!! It was developed by Washington State University and brought to market in 2013 by marrying Cascade and Northern Brewer. Interestingly, its alphas are higher than those of Cascade. Not to be missed for beers that want a kick!



## TYPE OF HOPS

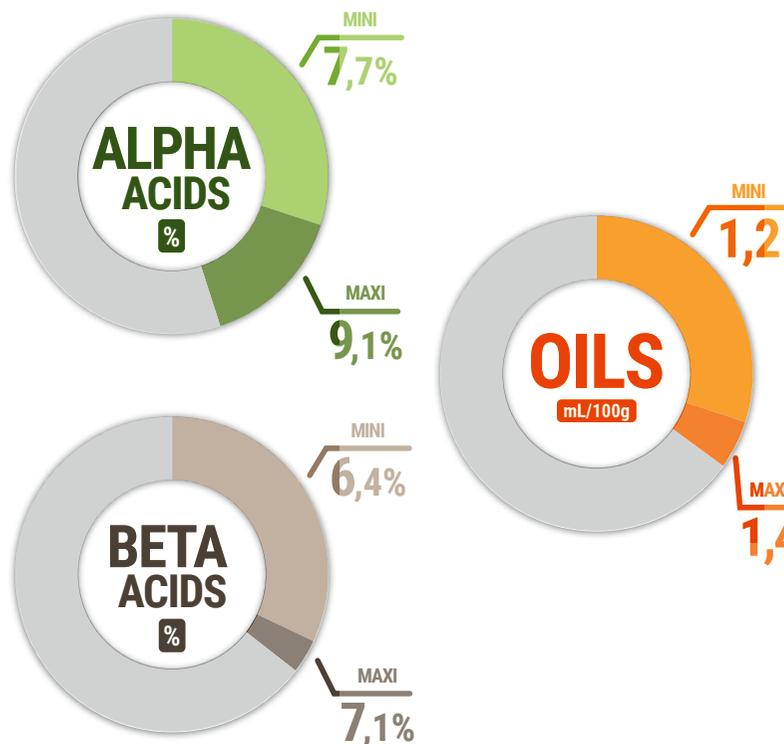
Dual

## FORM

Pellets

## ORIGIN

US



## ACIDS

Alpha: 7.7 - 9.1%  
Beta: 6.4 - 7.1%  
Cohumulone: 22-24%

## CUMULATIVE OILS

1.2 - 1.4mL/100g

## POSSIBLE SUBSTITUTES

Not easy to say...

## USE

Saison, Sour, Blanche, Single Hop Pale, Pale Ale, IPA

## CHARACTERISTICS

Citrus, Red berries, Melon, Spices



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# CENTENNIAL



Created in the USA in 1990, Centennial is a blend of Brewers Gold, Fuggles, East Kent Golding and Bavarian.

It may be referred to as «Super Cascade », although it is slightly more bitter and less citrusy than the latter.



## TYPE OF HOPS

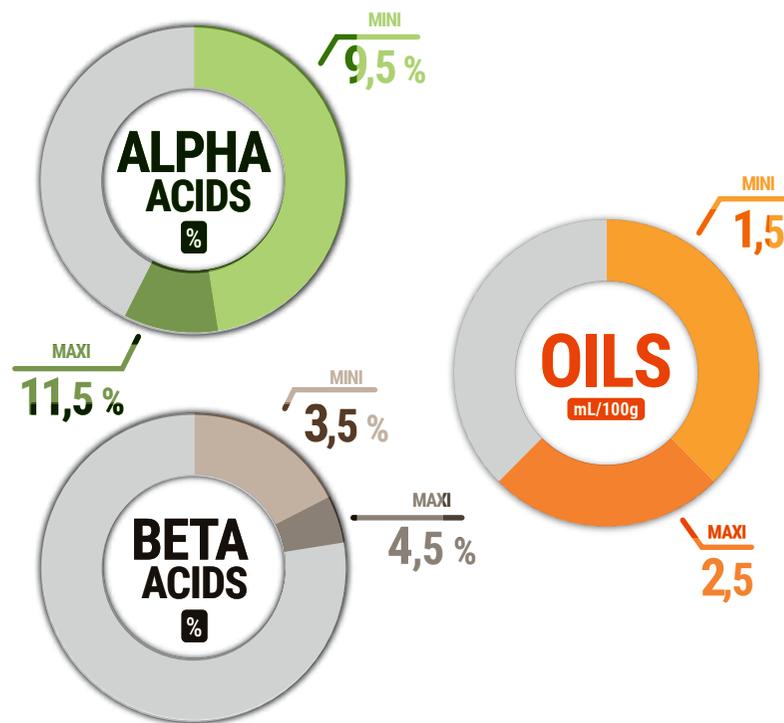
Dual

## FORM

Pellets

## ORIGIN

Belgium



## ACIDS

Alpha: 9,5 -11,5%  
Beta: 3,5 – 4,5%  
Cohumulone: 30 – 40%

## CUMULATIVE OILS

1,5 à 2,5ml/100g

## POSSIBLE SUBSTITUTES

Chinook, Columbus, Cascade, Galena

## USE

Pale Ale, Amber, IPA, Barleywine, Imperial Stout

## CHARACTERISTICS

Earth, Flower, Citrus fruit



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# CHALLENGER



Bred at Wye College, the Challenger was introduced to the market in the early 1970s (1972). It is descended from Northern Brewer and is also related to Northdown and Target.

It is a variety that can be used in many different ways, it is an excellent all-rounder with nice aroma and alpha acid properties. Used as a main hop, it brings freshness and a round bitterness. At the end of the broth, it can give a fruity character to the beer, which is often very appreciated.



## TYPE OF HOPS

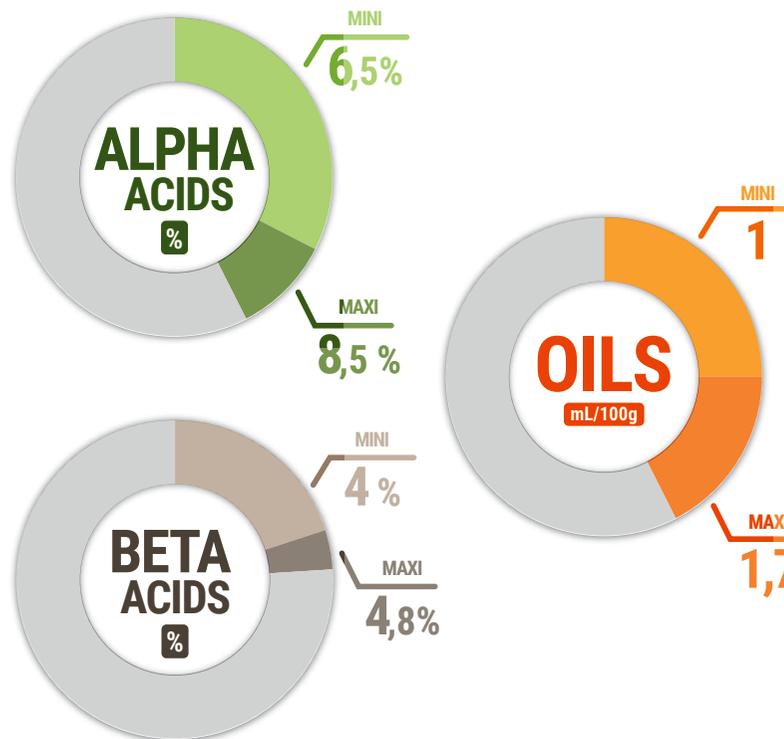
Dual

## FORM

Pellets

## ORIGIN

Belgium



## ACIDS

Alpha: 6.5 - 8.5%  
Beta: 4 - 4.8%  
Cohumulone: 20 - 25%

## CUMULATIVE OILS

1 - 1.7ml/100g

## POSSIBLE SUBSTITUTES

Northern Brewer, Perle, Phoenix

## USE

English Ale, Brown Ale, Porter, Stout, Barleywine

## CHARACTERISTICS

Spices, Green tea, Resinous



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# CHINOOK



Available since 1985, Chinook has steadily gained in popularity. It is one of the top ten hops used by craft breweries in the United States, particularly because it is excellent at all stages of brewing and can be used in both Aromatic and Bittering. Chinook is a cross between Petham Golding and an American male.



## TYPE OF HOPS

Bittering

## FORM

Pellets

## ORIGIN

Espagne

## ACIDS

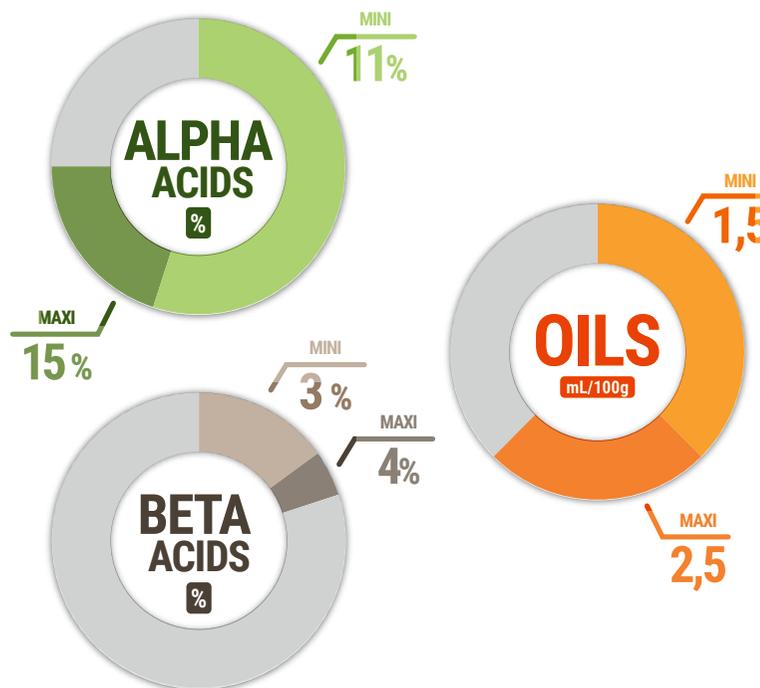
Alpha: 11 - 15%  
Beta: 3 - 4%  
Cohumulone: 27 - 35%

## CUMULATIVE OILS

1.5 - 2.5ml/100g

## POSSIBLE SUBSTITUTES

Galena, Columbus, Eroica, Northern Brewer, Nugget, Zeus



## USE

Lager, IPA, Pale Ale, Stout, Porter

## CHARACTERISTICS

Lemon, Grapefruit, Spices

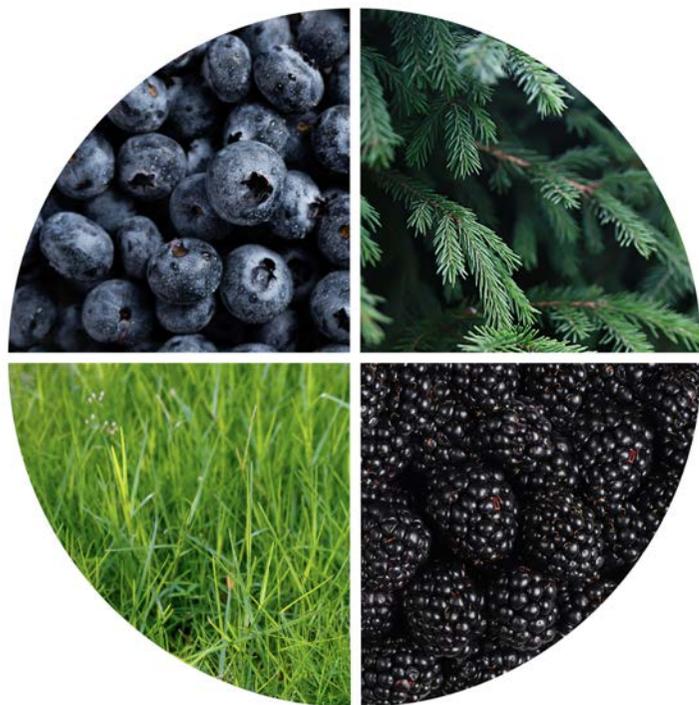


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# EUREKA™



Eureka™ has great similarities with Simcoe® and Summit™, which you may already know. It is the descendant of the Apollo and Merkur, which make it an impactful Bittering with very interesting aromatic properties. Probably also because it is very much on red fruits, which is not so frequent among our hop friends (one can still think of the Pacific Gem from New Zealand on this point).



## TYPE OF HOPS

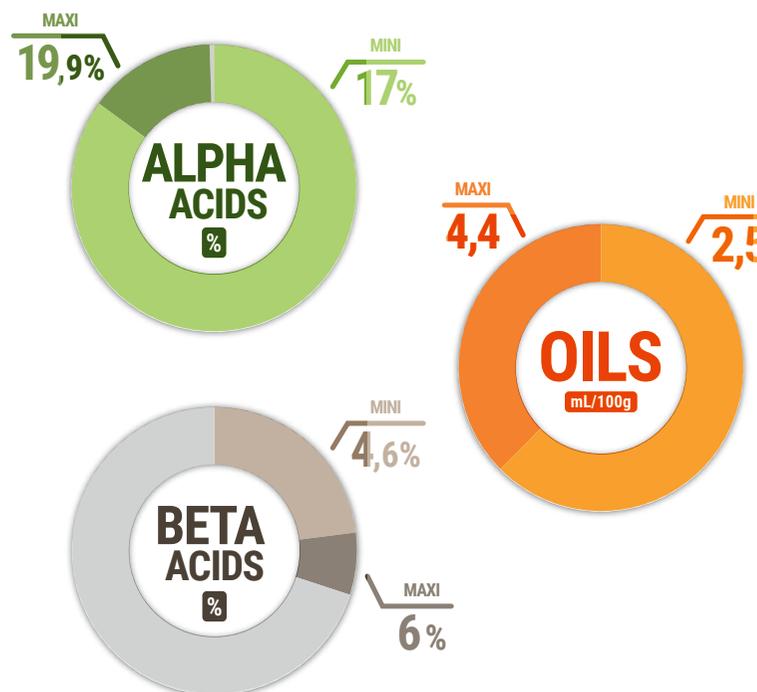
Bittering

## FORM

Pellets

## ORIGIN

US



## ACIDS

Alpha: 17 - 19.9%  
Beta: 4.6 - 6%  
Cohumulone: 28 - 30%

## CUMULATIVE OILS

2.5 - 4.4ml/100g

## POSSIBLE SUBSTITUTES

Apollo, Merkur,  
Pacific Gem

## USE

Pale Ale, IPA, NEIPA, Imperial IPA, Saison

## CHARACTERISTICS

Blueberry, Blackberry, Pine, Grass



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# FIRST GOLD



Widely used in Europe, this dwarf hop was developed by Wye College and is beginning to penetrate the US market.

It is a very versatile hop that can be used in a wide variety of beers. It can be added in dry hopping or at just about any point in the brewing process. It is a hop with aromas that some compare to Golding, but with a hint of citrus and a very balanced bitterness.



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

US

## ACIDS

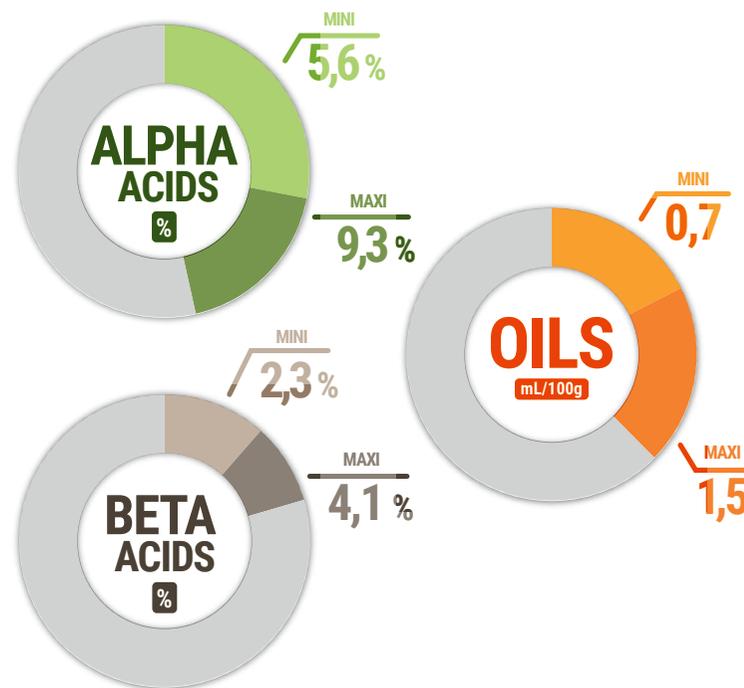
Alpha: 5,6 - 9,3  
Beta: 2,3 - 4,1  
Cohumulone: 31 - 36%

## CUMULATIVE OILS

0,7 - 1,5ml/100g

## POSSIBLE SUBSTITUTES

Challenger East Kent  
Golding, Northdown,  
Styrian Golding, Willamette



## USE

Porter, IPA, Amber Ale, Wheat

## CHARACTERISTICS

Spices, Cinnamon, Orange, White flowers



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# FUGGLE



The Fuggle was developed by Richard Fuggle (hence the name you will note;-) in Kent, Royaume-Uni in 1861. Interestingly, it was originally used as a Bitteringhop but is not actually extremely bitter. Fuggle is often compared and used in combination with Golding hops.



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

Belgium, France

## ACIDS

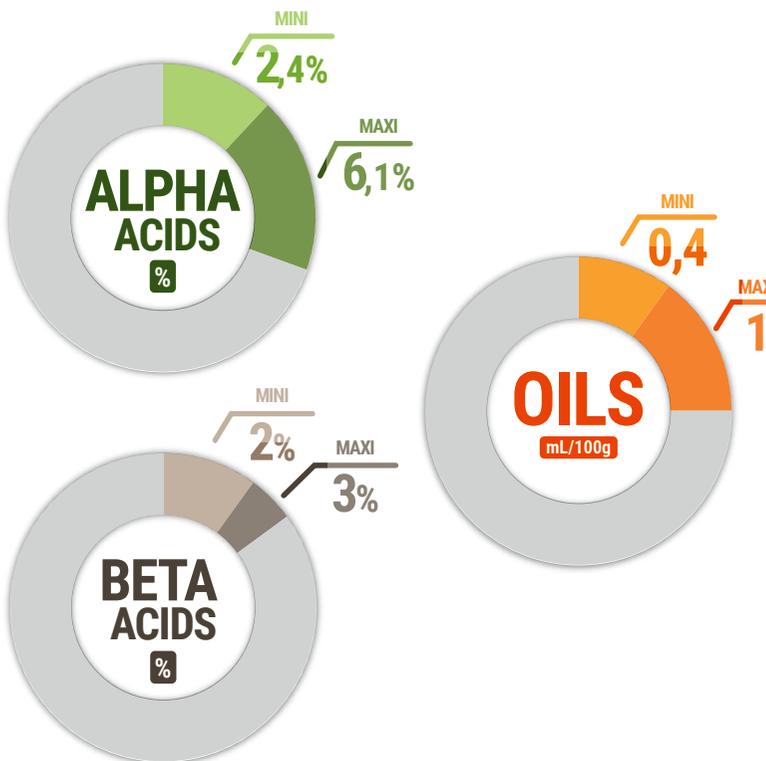
Alpha: 2.4 - 6.1%  
Beta: 2 - 3%  
Cohumulone: 23 - 33%

## CUMULATIVE OILS

0.44 - 1ml/100g

## POSSIBLE SUBSTITUTES

Fuggle US, Styrian  
Golding, Willamette



## USE

English Pales, Saison, Kolsch, Amber, Lambic, Stout

## CHARACTERISTICS

Mainly grassy and spicy. Woody on the palate. Minty.



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# GOLDING



A classic English hop, Golding is one of the oldest hops used in beer making and complements Fuggle well by adding floral and citrus notes. Like Fuggle, it is named after the hop grower who developed it. This variety appeared in the United States in 1995.



## TYPE OF HOPS

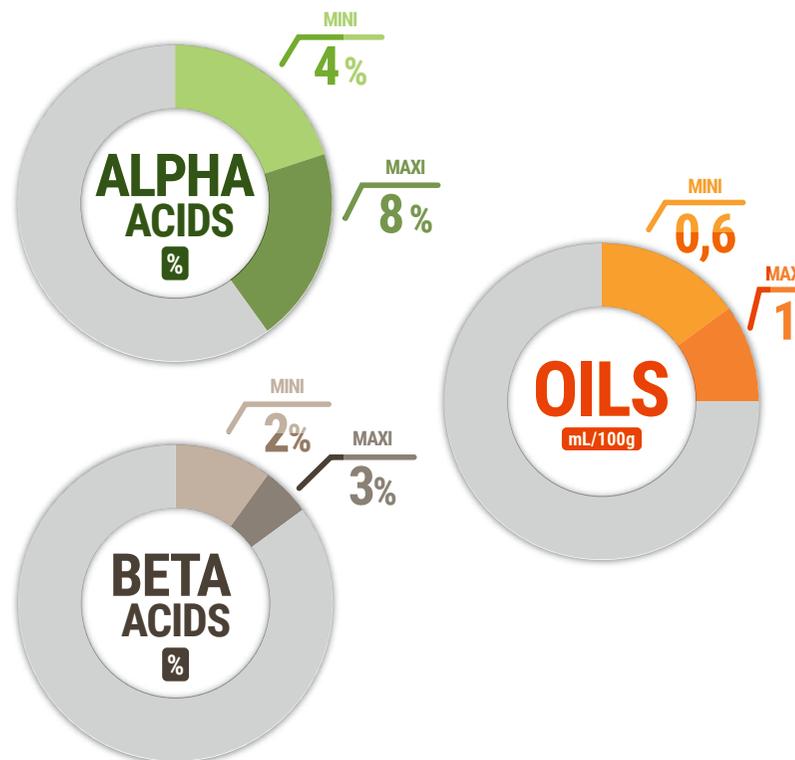
Aromatic

## FORM

Pellets

## ORIGIN

Belgium



## ACIDS

Alpha: 4 - 8% - Here: 5%  
Beta: 2 - 3% - Here: 2%  
Cohumulone: 20 - 28%

## CUMULATIVE OILS

0.6 - 1ml/100g

## POSSIBLE SUBSTITUTES

First Gold, Fuggle, Tett nang, Willamette

## USE

Paddles, English or Belgian

## CHARACTERISTICS

A blend of citrus fruits, spices and pepper.



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# HALLERTAU BLANC



Hallertau White is a hop developed in Germany in 2007 by crossing Cascade and Hull Melon. It is a fairly recent hop that was really put on the market in 2012, initially to enhance American-style lagers. Very fruity, it is part of this new generation of German hops - like Hull Melon or Mandarina Bavaria - which offer more fruit flavours than most European noble hops (more vegetal).



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

Germany

## ACIDS

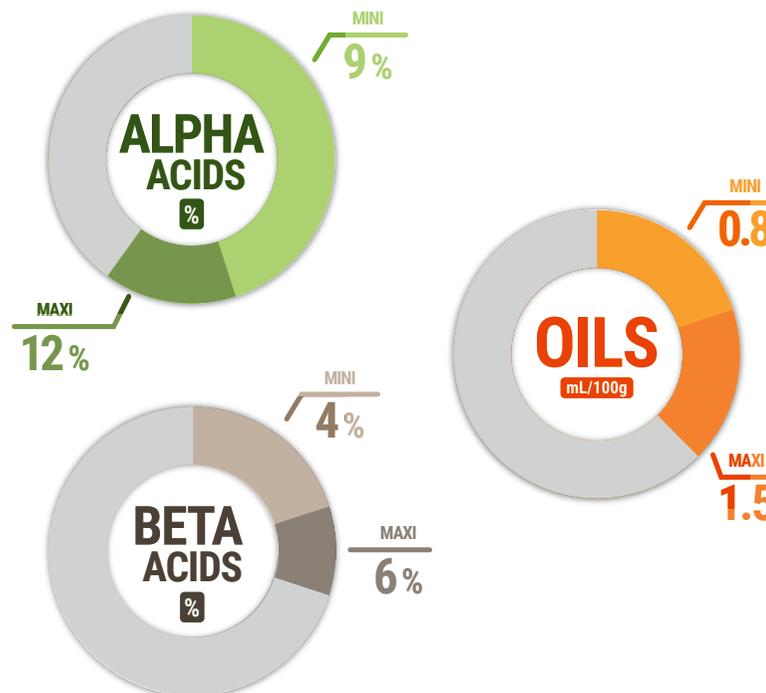
Alpha: 9 - 12%  
Beta: 4 - 6%  
Cohumulone: 22 - 28%

## CUMULATIVE OILS

0,8 - 1,5mL/100g

## POSSIBLE SUBSTITUTES

Galaxy, Nelson Sauvin



## USE

Very versatile

## CHARACTERISTICS

Passion fruit, white grape, lemon grass, gooseberry



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# HERKULES



Developed by the Hop Research Center Hüll, Herkules hops were launched in 2006. It is designed to be a powerful, high-yielding and disease-resistant Bittering. It is a daughter of Taurus. It is noteworthy that in 2020 this hop was the most widely grown hop in Hallertau, the main hop growing region in Germany.



## TYPE OF HOPS

Bittering

## FORM

Pellets

## ORIGIN

Germany

## ACIDS

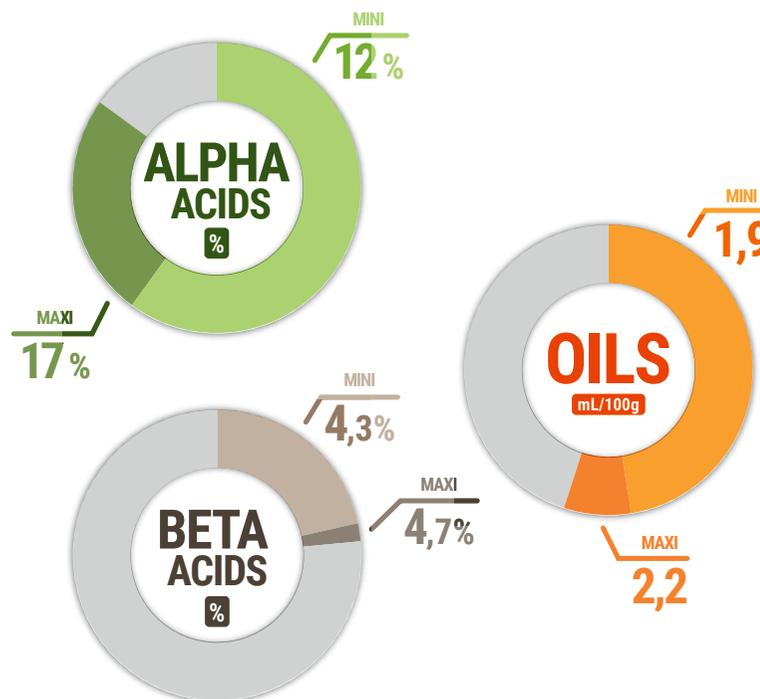
Alpha: 12 - 17%  
Beta: 4.3 - 4.7%  
Cohumulone: 32 - 38%

## CUMULATIVE OILS

1.9 - 2.2ml/100g

## POSSIBLE SUBSTITUTES

Magnum, Merkur, Taurus



## USE

Lager, Pilsner

## CHARACTERISTICS

Spices, orange, resinous, pepper



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# HERSBRUCKER



Introduced to the market in the 1970s, the fact that Hersbrucker is rather resistant to various diseases has made it gain ground over the years. This is why it was developed, to resist verticilium and gradually replace the sensitive Mittelfrüh.

With little Alpha and little Cohumulone, it develops pleasant, well-balanced aromas of fruit, spice and flowers. It has been very commonly used in German Lager.



## TYPE OF HOPS

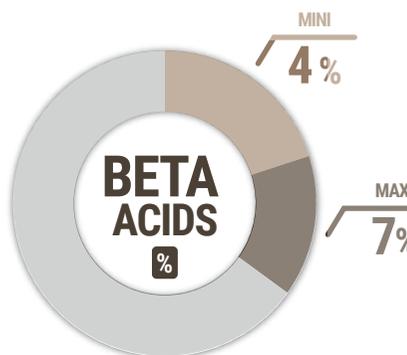
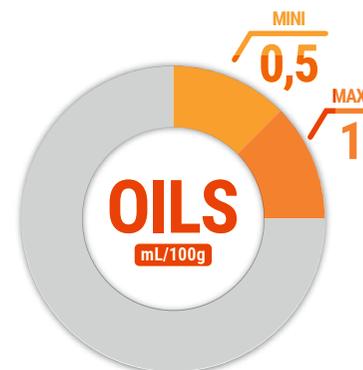
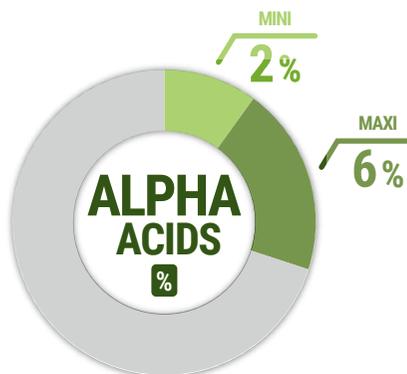
Aromatic

## FORM

Pellets

## ORIGIN

Germany



## ACIDS

Alpha: 2 - 6%  
Beta: 4 - 7%  
Cohumulone: 18 - 25%

## CUMULATIVE OILS

0.5 - 1ml/100g

## POSSIBLE SUBSTITUTES

Les Hallertau, Mount Hood, Strisselspalter

## USE

Lager, Pilsner, Wheat, Bock, Kolsch, Dunkel

## CHARACTERISTICS

A very sweet hop. Earth, hay, tobacco and citrus.



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# HÜLL MELON



Hüll Melon is a fairly young hop that arrived on the market in the early 2010s. Descended from Cascade, it has some interesting characteristics but is also known to be intensely fruity.



## TYPE OF HOPS

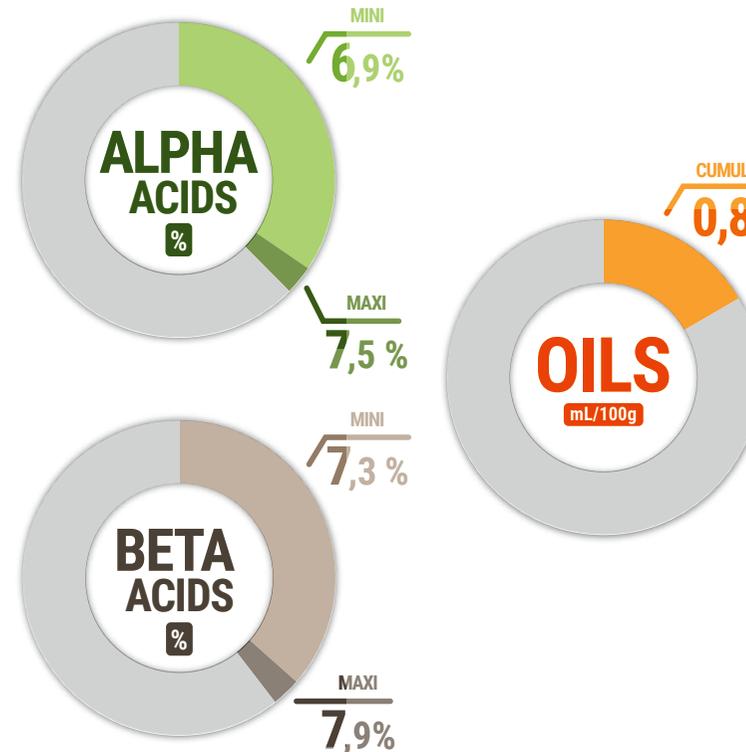
Dual

## FORM

Pellets

## ORIGIN

Germany



## ACIDS

Alpha: 6.9 - 7.5%  
Beta: 7.3 - 7.9%  
Cohumulone: 25 - 30%

## CUMULATIVE OILS

0.8ml/100g

## POSSIBLE SUBSTITUTES

This hop is quite unique

## USE

Saison, Wheat, Kolsh, Pale Ale

## CHARACTERISTICS

Melon, Strawberry, Watermelon, Orange



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# MAGNAT



The Magnat was created from the Magnum (hence the name!) and released in 2012.



## TYPE OF HOPS

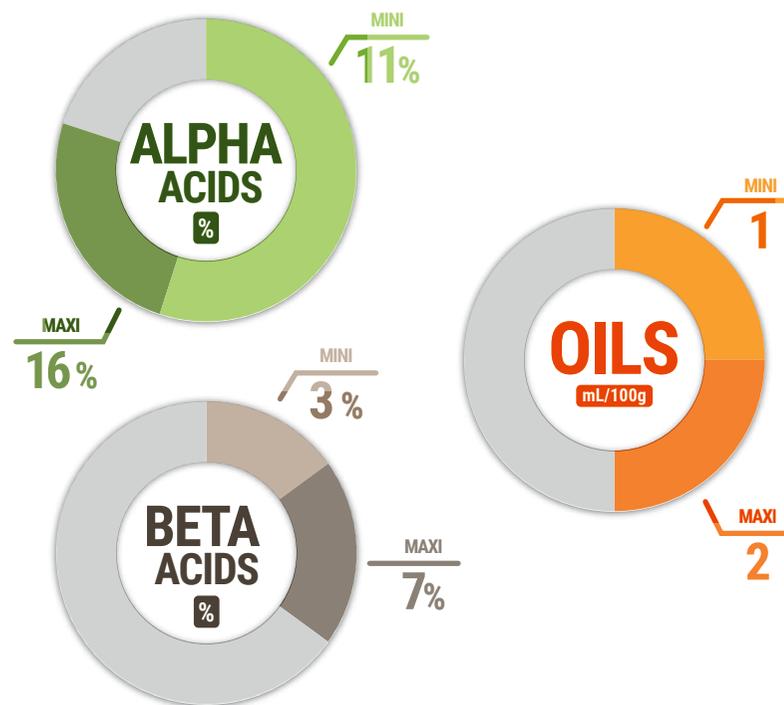
Bittering

## FORM

Pellets

## ORIGIN

Poland



## ACIDS

Alpha: 11 - 16 %  
Beta: 3 - 7 %  
Cohumulone: 21 - 25 %

## CUMULATIVE OILS

1-2 ml / 100g

## POSSIBLE SUBSTITUTES

Magnum, Lubelski

## USE

Pale Ale, IPA, Porter, Lager, Pils, Bock

## CHARACTERISTICS

Lemon, Pine, Chamomile, Lovage



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# MALLING



Malling comes from Autriche and is exclusive to HOPSTORE!  
With a unique aroma for a European hop and a much desired bitterness, we are delighted to present it to you!



## TYPE OF HOPS

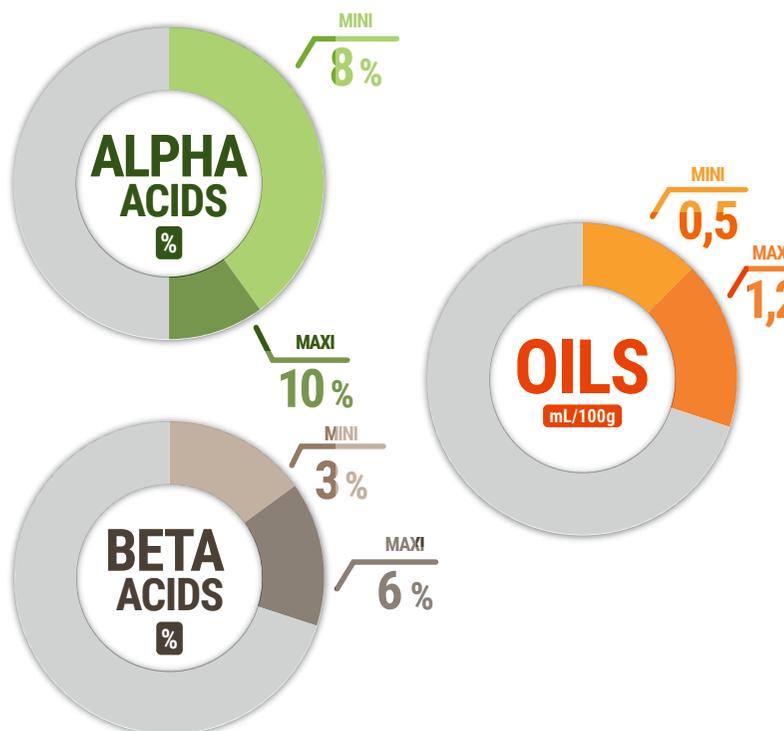
Dual

## FORM

Pellets

## ORIGIN

Autriche



## ACIDS

Alpha: 8 to 10%  
Beta: 3 to 6%  
Cohumulone: 35 to 40%

## CUMULATIVE OILS

0.5 to 1.2ml/100g

## POSSIBLE SUBSTITUTES

Good question!

## USE

Pale Ale, Porter, Bock, Pils, Lager, IPA

## CHARACTERISTICS

Citrus, Apricot, Melon, Pear



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# MANDARINA BAVARIA



A cross between Cascade, Hallertau Blanc and Hüll Melon, this hop was introduced to the market relatively recently in 2012-2013.

The Mandarina Bavaria is highly valued for both its flavour and aroma.



## TYPE OF HOPS

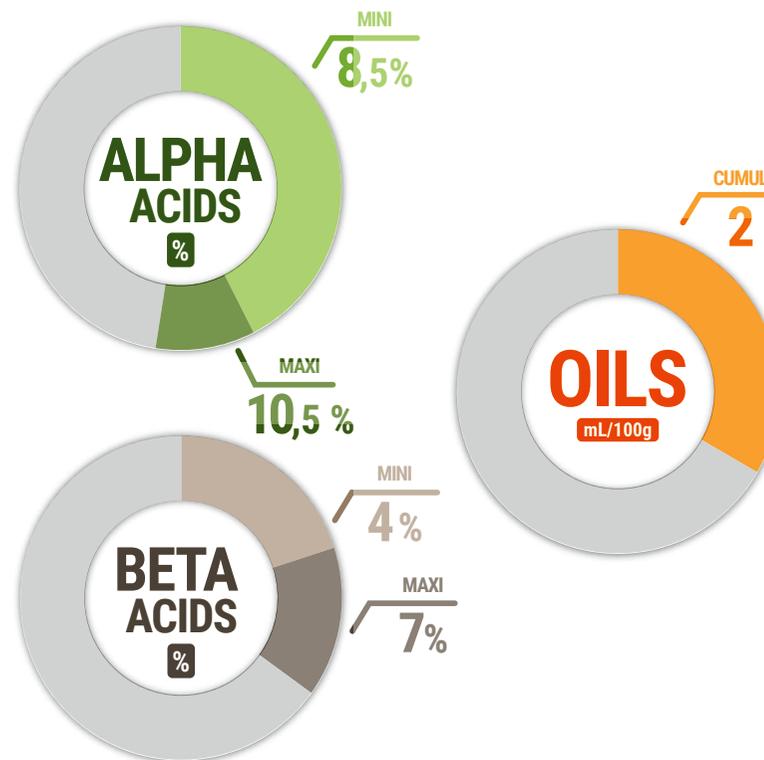
Dual

## FORM

Pellets

## ORIGIN

Germany



## ACIDS

Alpha: 8.5 - 10.5%  
Beta: 4- 7%  
Cohumulone: 31-35%

## CUMULATIVE OILS

2ml/100g

## POSSIBLE SUBSTITUTES

Citra

## USE

Pale Ale, German Ale

## CHARACTERISTICS

Mandarin, lemon, citrus



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# MARYNKA



Initially used rather as Bittering, Marynka is actually a good dual, bringing herbaceous flavors. Marketed in 1988, it is a descendant of Brewers Gold and is widely produced in the Lublin region. Its aromatic properties are notable.



## TYPE OF HOPS

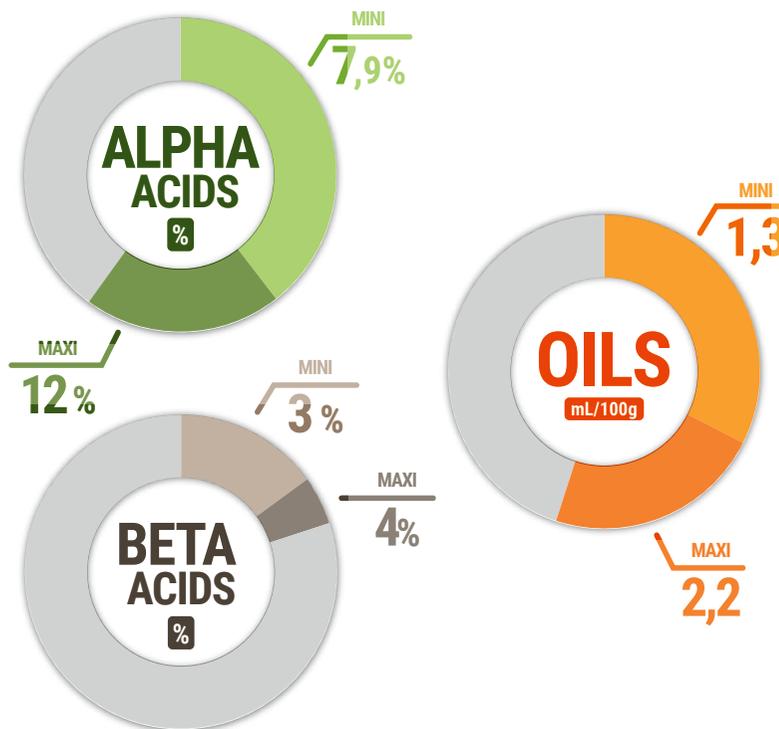
Dual

## FORM

Pellets

## ORIGIN

Poland



## ACIDS

Alpha: 7,9 - 12 %  
Beta: 3 - 4%  
Cohumulone: 26 - 33 %

## CUMULATIVE OILS

1,3 - 2,2 ml/100g

## POSSIBLE SUBSTITUTES

Tettnanger

## USE

IPA, Pale Ale, Lager, Pilsner

## CHARACTERISTICS

Hay, Licorice, Lemon, Herbs



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# MERLIN



Merlin is a fairly new variety produced in the Royaume-Uni.  
Don't wait any longer to discover it!



## TYPE OF HOPS

Bittering

## FORM

Pellets

## ORIGIN

Royaume-Uni

## ACIDS

Pending...

## CUMULATIVE OILS

Pending...

## POSSIBLE SUBSTITUTES

Pending...



## USE

In bittering

## CHARACTERISTICS

Flowers, resinous, green tea



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# MOUTERE™



Moutere™ is a cross of the New Zealand variety Southern Cross and a selected male. It was developed by New Zealand Plant and Food Research and released in 2015. The essential oils it contains give it intense fruity notes. The fact that it has quite a few alphas and oils but little cohumulone allows it to bring a solid yet smooth and nicely hoppy bitterness.



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

New Zealand

## ACIDS

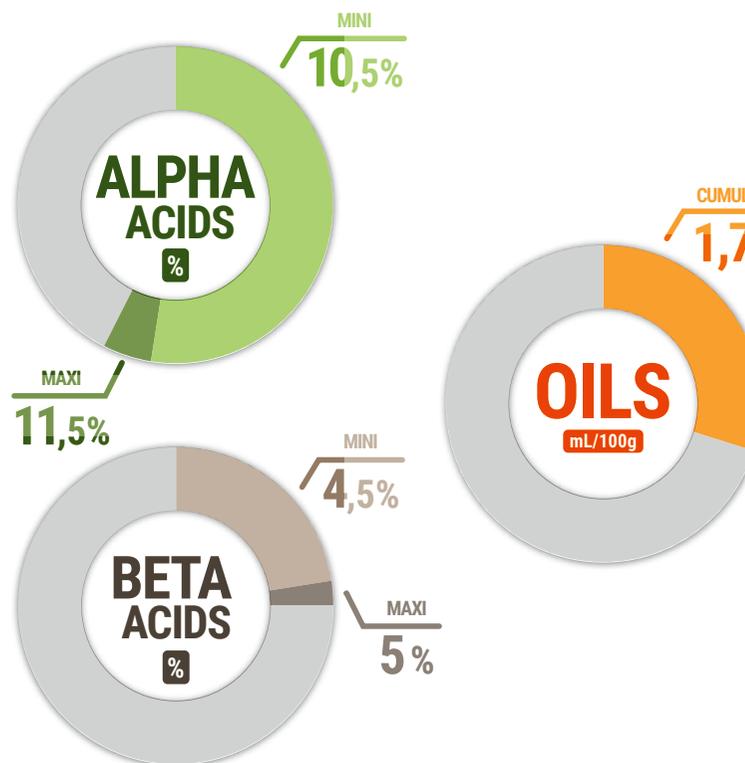
Alpha: 15.5 - 18%  
Beta: 8-10%  
Cohumulone: 26%

## CUMULATIVE OILS

1.7mL/100g

## POSSIBLE SUBSTITUTES

None



## USE

Lager, Pale Ale, IPA, NEIPAS

## CHARACTERISTICS

Tropical fruit, Passion fruit, Grapefruit, Lemon



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# MILLENNIUM



The MILLENIUM was born out of John I. Haas' hop development programme in the USA and was released in 2000 (hence the name!). Haas' hop development programme in the USA and was released in 2000 (hence the name!). It is a direct descendant of Nugget and has a similar profile Aromatic . Its main advantage is that it is more resistant to disease and has a better shelf life.

It is one of the «Super Alpha» hops. Its cohumulone content (between 28% and 35%) makes it an excellent Bittering!



## TYPE OF HOPS

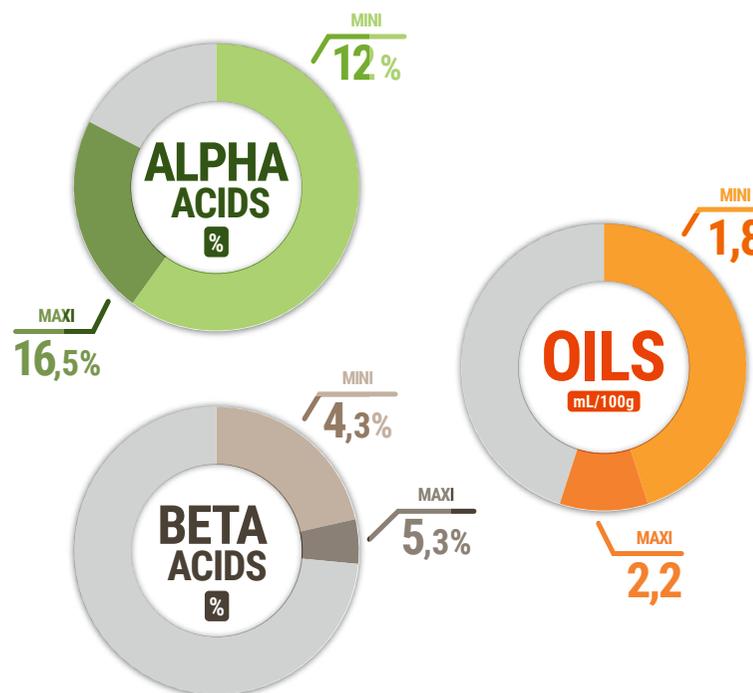
Bittering

## FORM

Pellets

## ORIGIN

Espagne



## ACIDS

Alpha: 12 - 16.5%  
Beta: 4.3 - 5.3%  
Cohumulone: 28 - 32%

## CUMULATIVE OILS

1.8 - 2.2ml/100g

## POSSIBLE SUBSTITUTES

Columbus, Nugget, Summit, Zeus

## USE

IPA, American Ales, Stout, Barley Wine

## CHARACTERISTICS

Caramel, wood, pear, grass



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# MOTUEKA™



It was the New Zealand Institute for Plant and Food Research that developed Motueka™ and released it in 1996. Another interesting fact is that this hop is a cross between a New Zealand variety and the very famous Saaz. Also known as «Saaz Belgian», Motueka™ has been widely used by a major Belgian brewery as a substitute for Saaz. Like the latter, it has a high level of farnesene oil.



## TYPE OF HOPS

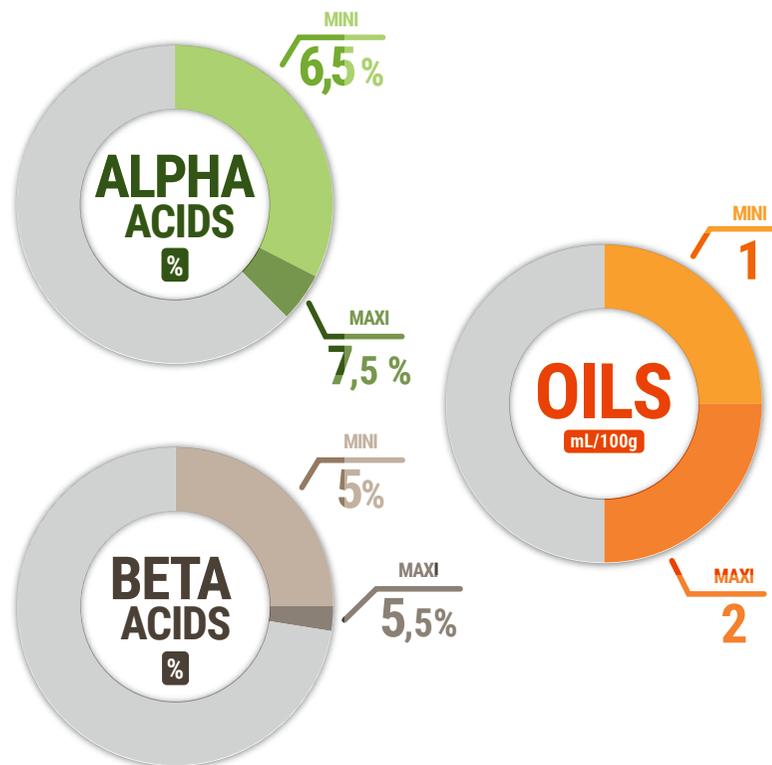
Aromatic

## FORM

Pellets

## ORIGIN

New Zealand



## ACIDS

Alpha: 6.5 - 7.5%  
Beta: 5 - 5.5%  
Cohumulone: 27 - 28%

## CUMULATIVE OILS

1 - 2ml/100g

## POSSIBLE SUBSTITUTES

Saaz, Sterling

## USE

Pilsner, Pale, Ale, Lager, Belgian, White Ale, IPA

## CHARACTERISTICS

Lime, Lemon, Exotic Fruits



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# NECTARON®



Nectaron® is a brand new New Zealand variety, sister to the Waimea variety.

The first impression is of tropical fruit and citrus flavours. Typical New Zealand! To get the most out of it, it is advised to add it at the end of boiling or dry hopping. Beware of the aromas!!



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

New Zealand

## ACIDS

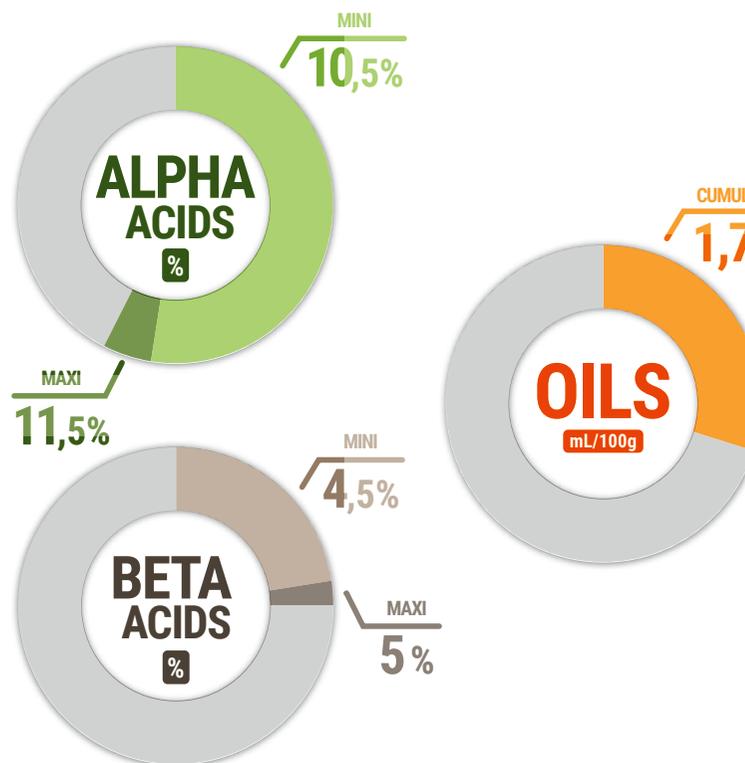
Alpha: 10.5 - 11.5%  
Beta: 4.5 - 5%  
Cohumulone: 26-28%

## CUMULATIVE OILS

1.7mL/100g

## POSSIBLE SUBSTITUTES

None



## USE

Lager, Pale Ale, IPA, NEIPA

## CHARACTERISTICS

Passion fruit, pineapple, nectarine, lemon



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# NELSON SAUVIN™



Nelson Sauvini™ was developed by the New Zealand Institute for Plant and Food Research as part of the New Hop Variety Development Program and was released in 2000.

It was created from New Zealand Smoothcone and a selected male. It is an excellent all-round hop, capable of producing both punchy Ales and subtle, bitter Lagers.

Its name comes from the Sauvignon Blanc aromas that it develops and which are very specific to it.



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

New Zealand

## ACIDS

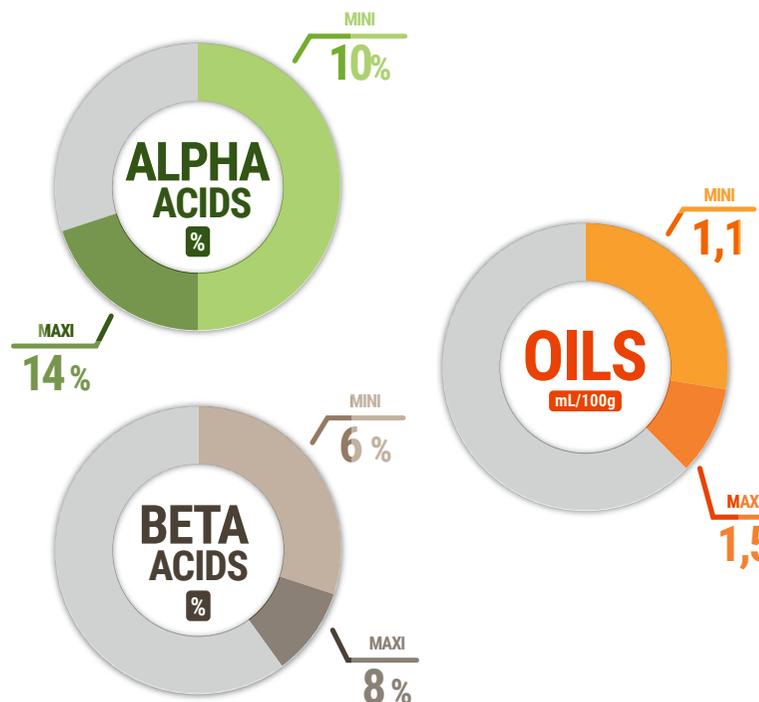
Alpha: 10 - 14%  
Beta: 6 - 8%  
Cohumulone: 22 - 26%

## CUMULATIVE OILS

1.1 - 1.5ml/100g

## POSSIBLE SUBSTITUTES

Hallertau Blanc,  
Pacific Jade, Pacifica



## USE

Pale Ale, Wheat Saison

## CHARACTERISTICS

White wine, grape, gooseberry



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# NUGGET



The Nugget was developed by the USA Breeding Program in the 1970s and released in 1983.

It is a descendant of Brewers Gold and was used to create Millennium. Because it has a lot of alpha acid itself but little cohumulone, it provides a much appreciated kick of bitterness in IPAs.

Its high level of myrcene oil gives it a fairly green, grassy scent. In dry hopping, it will bring a very powerful nose.



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

US, Espagne

## ACIDS

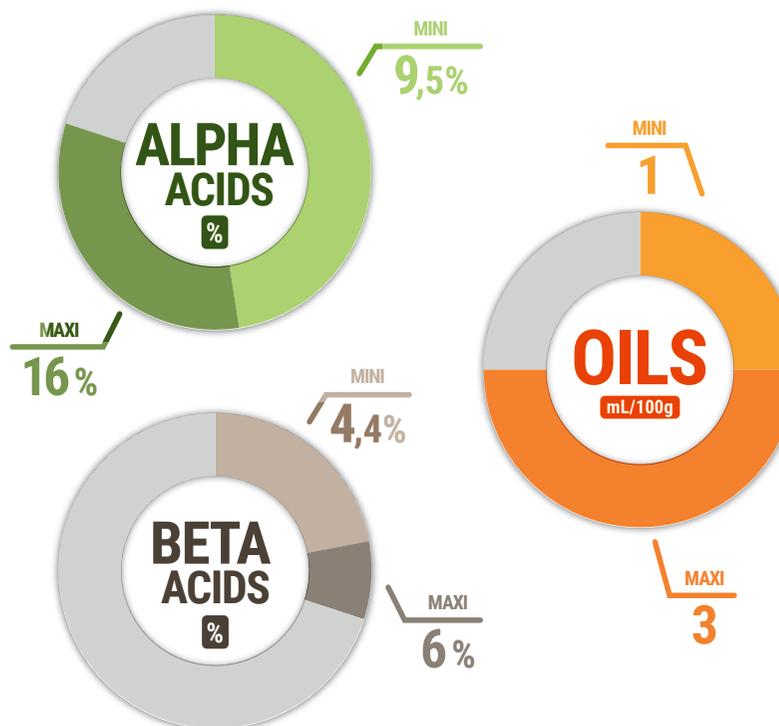
Alpha: 9.5 - 16%  
Beta: 4.4 - 6%  
Cohumulone: 22 - 26%

## CUMULATIVE OILS

1 - 3ml/100g

## POSSIBLE SUBSTITUTES

Chinook Columbus,  
Galena, Magnum



## USE

Pale Ale, ESB, Lager, Pilsner, IPA, Stout, Imperial, Rye, Barley Wine

## CHARACTERISTICS

Ginger, grass, wood



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# PACIFIC GEM™



This hop was developed by the New Zealand Hop Breeding programme and released in 1987.

It is one of the hops with high alpha acid and cohumulone levels that make it a great Bittering! As a late addition, it also provides interesting aromas for those seeking red berry flavours.



## TYPE OF HOPS

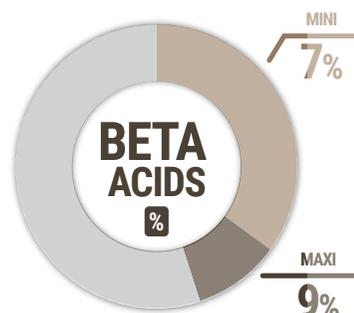
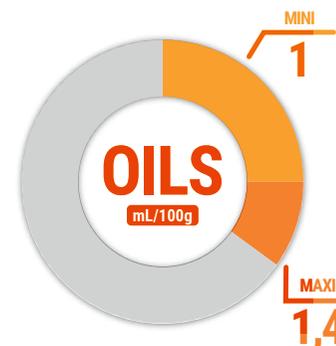
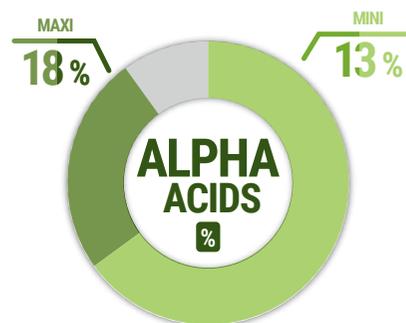
Bittering

## FORM

Pellets

## ORIGIN

New Zealand



## ACIDS

Alpha: 13 - 18%  
Beta: 7 - 9%  
Cohumulone: 37 - 40%

## CUMULATIVE OILS

1 - 1.4ml/100g

## POSSIBLE SUBSTITUTES

Cluster, Columbus, Fuggle

## USE

Pale Ale, IPA, Brown Ale, English Ale

## CHARACTERISTICS

Red fruits, blackberries, spices



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# PERLE



Perle is an old hop, introduced in 1978. Like many other hops it is descended from Northern Brewer and is also widely grown in the USA.

It has more alpha acids than Hallertau Mittlefrüh but is very similar to it.



## TYPE OF HOPS

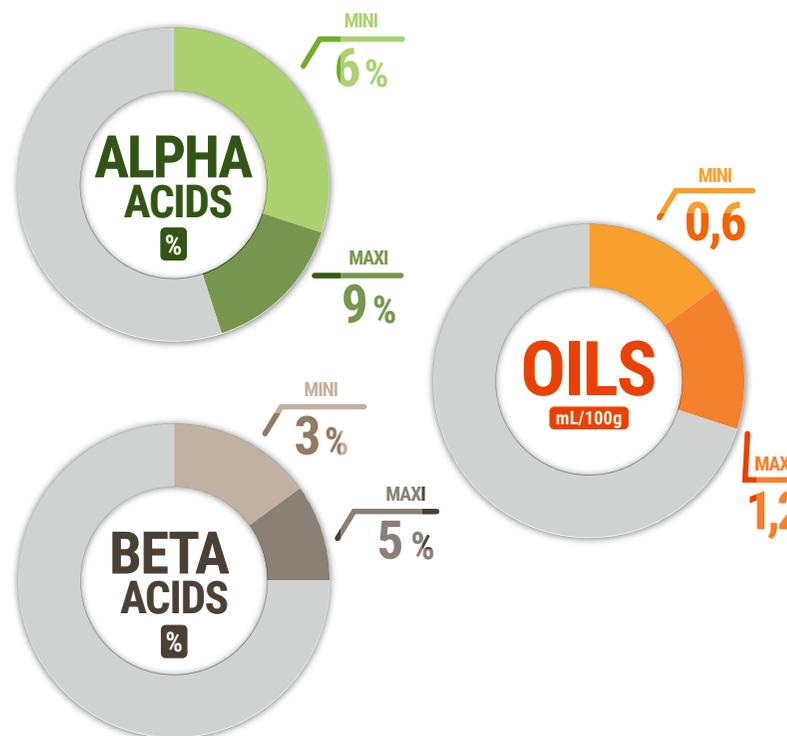
Dual

## FORM

Pellets

## ORIGIN

Autriche, Germany



## ACIDS

Alpha: 6 - 9%  
Beta: 3 - 5%  
Cohumulone: 25 - 30%

## CUMULATIVE OILS

0.6 - 1.2ml/100g

## POSSIBLE SUBSTITUTES

Challenger, Hallertau, Mittlefrüh, Northern Brewer

## USE

Lager, Pale Ale, Wheat, Mint Porter, Dunkel

## CHARACTERISTICS

Mint, spices, resinous



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# PHOENIX



The Phoenix originated in the Royaume-Uni where it was developed in the early 1990s by Wye College. Initially it was intended to replace the Challenger which suffered from many diseases. Today, both are available on the market and that's good!



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

Belgium

## ACIDS

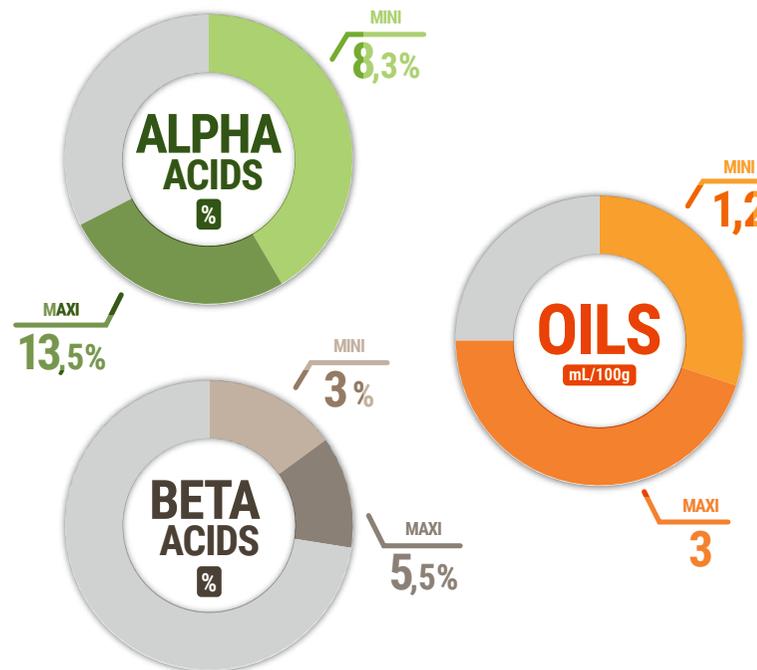
Alpha: 8.3 - 13.5%  
Beta: 3 - 5.5%  
Cohumulone: 23 - 33%

## CUMULATIVE OILS

1.2 - 3ml/100g  
Here: 1.6ml

## POSSIBLE SUBSTITUTES

Challenger East Kent  
Golding, Northdown  
Goldings



## USE

Porter, Stout, English Ales, IPA

## CHARACTERISTICS

Spices, earth. Quite a lot of spice on the nose and in the mouth.  
A pleasant and sweet bitterness.



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# PILGRIM



Pilgrim is a hop native to the Royaume-Uni where it was developed by the famous Wye College. It is a sibling of First Gold and Herald and is one of those 'dwarf' hop varieties. It was released in 2000.



## TYPE OF HOPS

Bittering

## FORM

Pellets

## ORIGIN

Belgium

## ACIDS

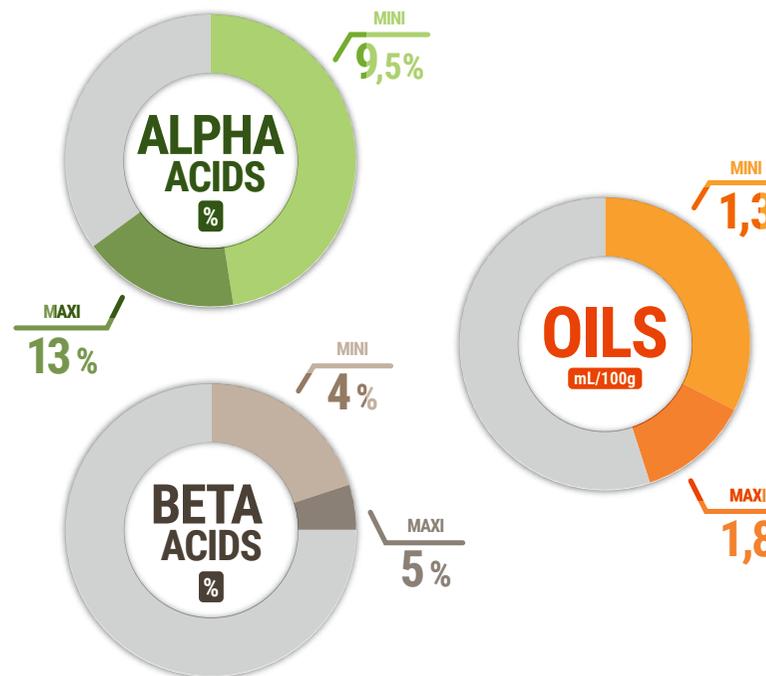
Alpha: 9.5 - 13%  
Beta: 4 - 5%  
Cohumulone: 33 - 35%

## CUMULATIVE OILS

1.3 - 1.8ml/100g

## POSSIBLE SUBSTITUTES

Challenger Pioneer,  
Target



## USE

Pale Ales, English Ales, IPA

## CHARACTERISTICS

A spicy, grassy nose that resembles Target. On the palate it is very «hoppy» and green /herbal too. Pear for some.



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# PULAWSKI



One of the latest - released in 2012 - from the IUNG Institute, Pulawski is a good dual, more about flavors than bitterness though.



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

Poland

## ACIDS

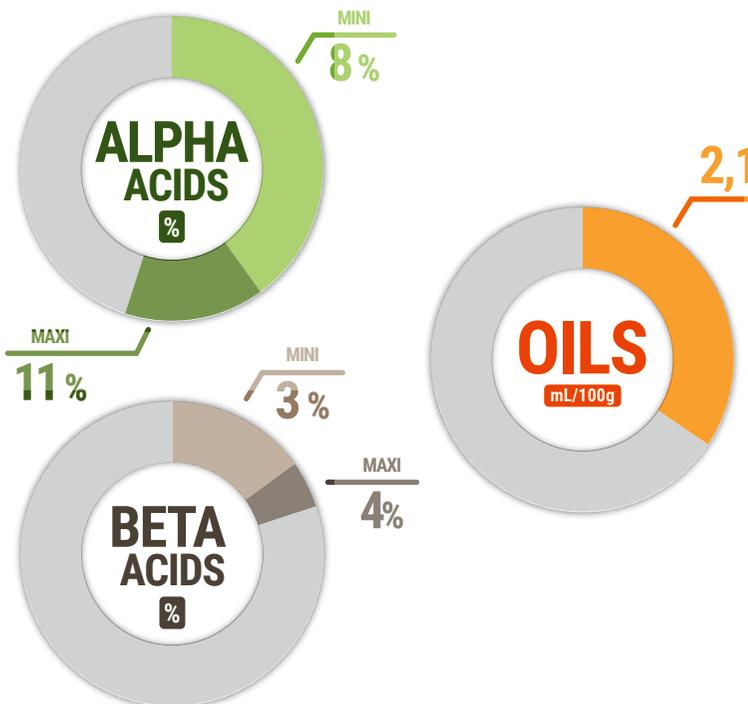
Alpha: 8 - 11%  
Beta: 3 - 4 %  
Cohumulone: 33 - 35%

## CUMULATIVE OILS

2,1 ml/100g

## POSSIBLE SUBSTITUTES

There aren't really any!



## USE

Pale Ale, Pilsner, Wheat

## CHARACTERISTICS

Clove, Herbs, Lemon



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# SAAZ



Saaz is a star among European hops. It was first recorded in 1952 as a hop variety in its own right and has become so popular that it has been used to create almost a dozen other hop varieties (including Motueka from New Zealand!). It alone accounts for almost three quarters of the area under cultivation in the Czech Republic.

It is apparently also grown in the United States (although not in Organic ) and contains 2 to 3 times more alphas. Its high farnese content gives it a warm, woody, herbaceous character. It should also be noted that its high level of polyphenols greatly helps to combat oxidation of the beer, giving it a better shelf life. But since it is so incredible, how come it is not found more on the market? Because it is delicate and complex Saaz.

Yields are average to low, the cones small and light and the plant very susceptible to various diseases. In other words, in Organic, this does not help. To top it all off, Saaz is not an adventurer, it only (or almost only) likes its home, its soil and its climate...



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

Czech Republic

## ACIDS

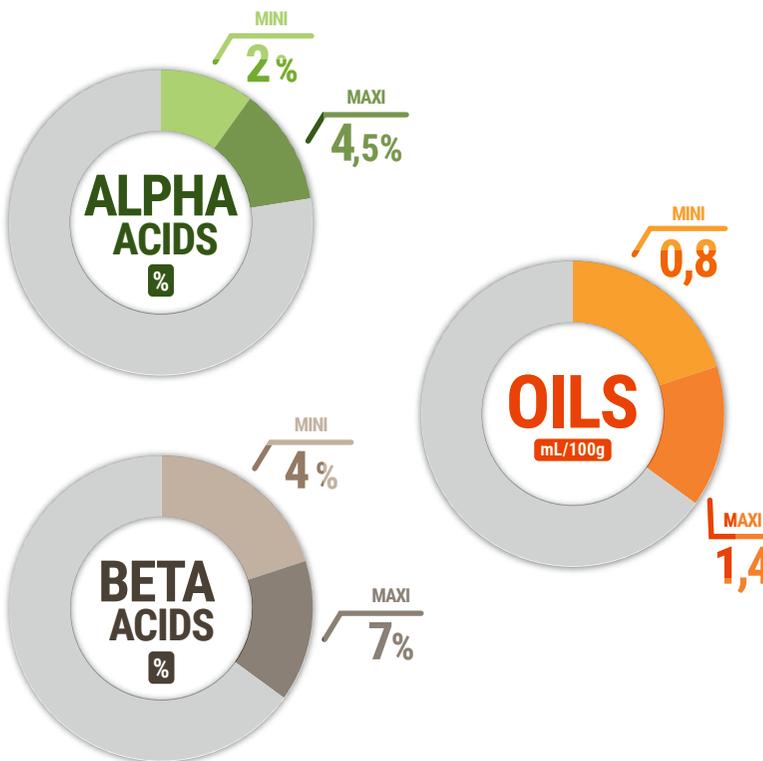
Alpha: 2.5 - 4.5%  
Beta: 4 - 6%  
Cohumulone: 23 - 26%

## CUMULATIVE OILS

0.4 - 0.8ml/100g

## POSSIBLE SUBSTITUTES

Tettnanger or Spalter Select



## USE

Pilsner, Lager, Kolsh, Wheat, Pale Ale

## CHARACTERISTICS

Floral, Herb, Earth, Spices



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# SAPHIR



Saphir is a relatively new variety that was introduced to the market in 2002. It was developed by the Hop Research Center in Hüll, with the aim of creating a substitute for Hallertau Mittelfrüh that has the noble characteristics of Hallertau Mittelfrüh but is more resistant to disease.



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

Germany

## ACIDS

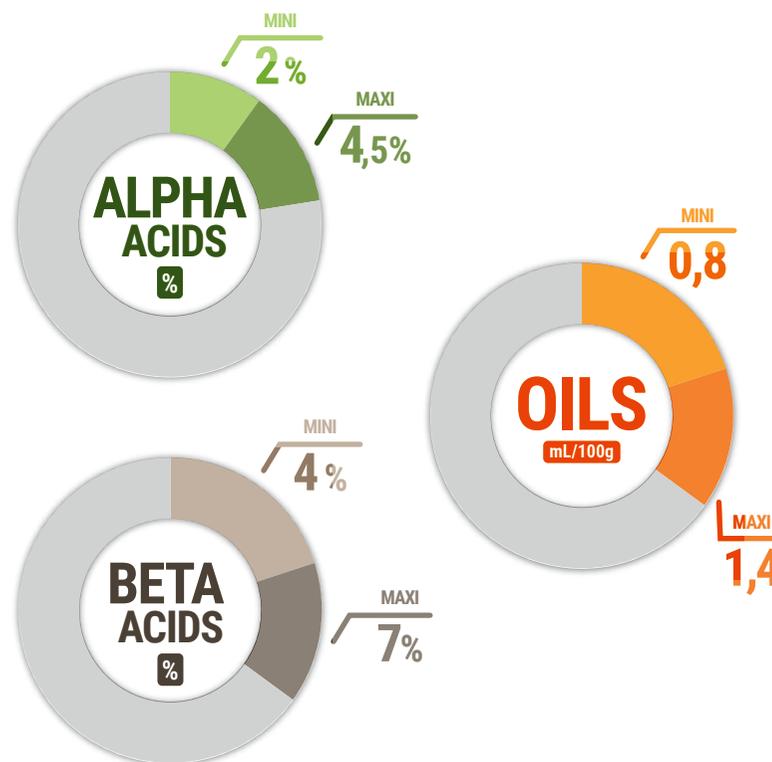
Alpha: 2 - 4.5%  
Beta: 4 - 7%  
Cohumulone: 12 - 17%

## CUMULATIVE OILS

0.8 - 1.4ml/100g

## POSSIBLE SUBSTITUTES

Mittelfrüh, Tradition



## USE

Pale Ale, Lager, Pilsner, Wheat

## CHARACTERISTICS

Mandarin, Light lemon, White flower, Herb



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# SMARAGD



Smaragd - which means «Emerald» in German - is a very interesting hop that was developed by the Hop Research Institute in Germany. It was widely introduced to the market in 2007 with the ambition to be more disease resistant than Hallertau Mittelfrüh. With fairly low levels of acid and cohumulone, it is a sweet hop, fruity on the nose, spicy on the palate.



## TYPE OF HOPS

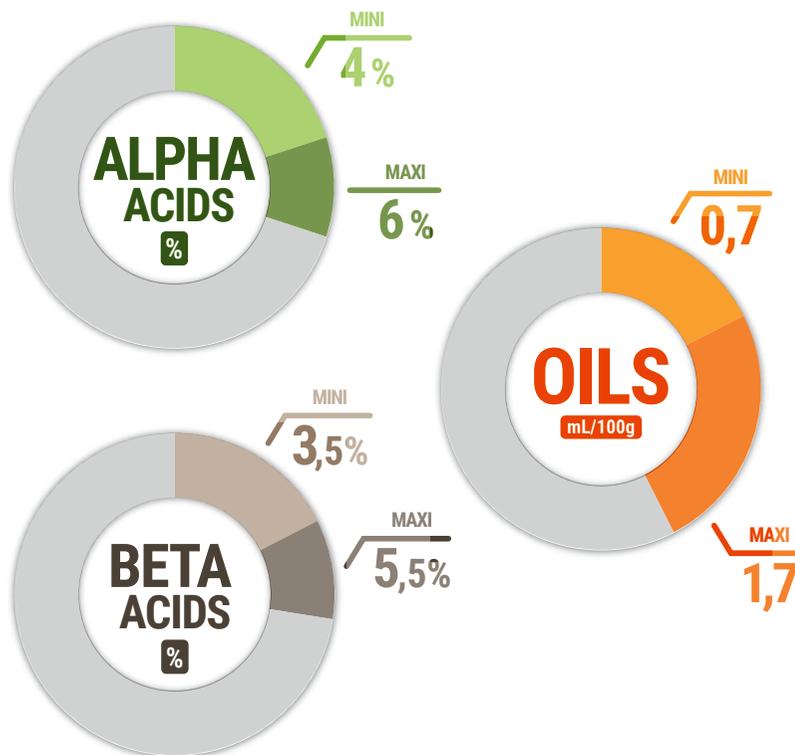
Dual

## FORM

Pellets

## ORIGIN

Germany



## ACIDS

Alpha: 4 - 6%  
Beta: 3.5 - 5.5%  
Cohumulone: 13 - 18%

## CUMULATIVE OILS

0,7 - 1,7ml/100g

## POSSIBLE SUBSTITUTES

Opal

## USE

Ale, Amber

## CHARACTERISTICS

Anise, Clove, Tobacco, Spices



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# SOVEREIGN



The Sovereign was developed at Wye College by Dr Peter Darby from natural pollination in 1995. It is a descendant of the Pioneer and the WGV.



## TYPE OF HOPS

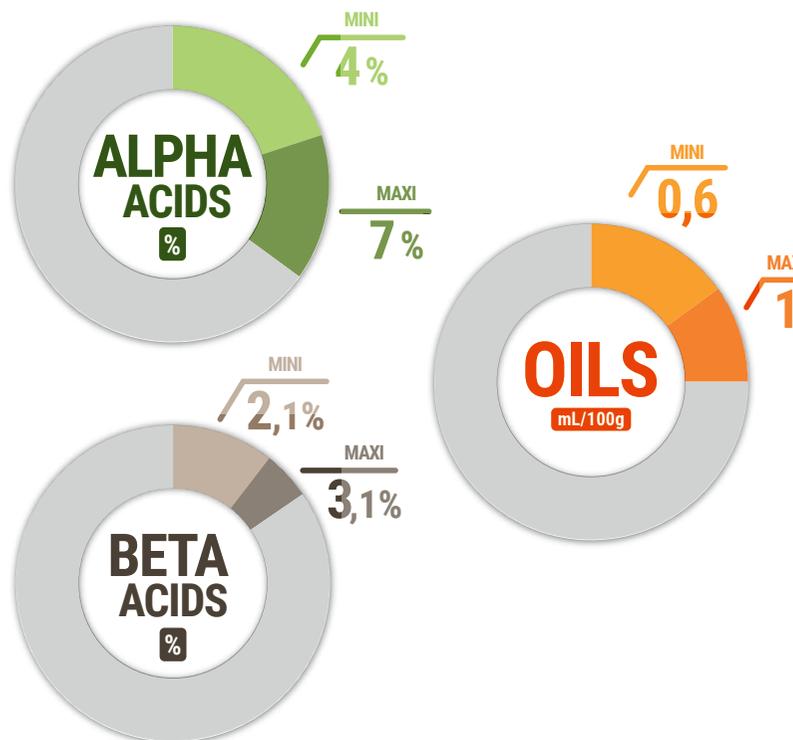
Dual

## FORM

Pellets

## ORIGIN

Royaume-Uni



## ACIDS

Alpha: 4 - 7%  
Beta: 2.1 - 3.1%  
Cohumulone: 22 - 30%

## CUMULATIVE OILS

0.6 - 1ml/100g

## POSSIBLE SUBSTITUTES

Fuggle

## USE

American Lager, American Pale Ale

## CHARACTERISTICS

Light, sweet, floral that can develop subtle fruity notes. There is also mint, green tea and even vanilla. It works well with Goldings or as a single hop in your beer making.



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# SPALTER SELECT



The Select was introduced in 1993. It was bred in the Hüll region of Germany as a replacement for Spalt with the aim of increasing production yields and disease resistance. From this point of view, it works well!

It is therefore a cross between the Spalt and the Hallertau Mittelfrüher and benefits from their respective characteristics. It is known to be slightly spicier than Spalt.

For those interested, it's a nice substitute for Saaz ; )



## TYPE OF HOPS

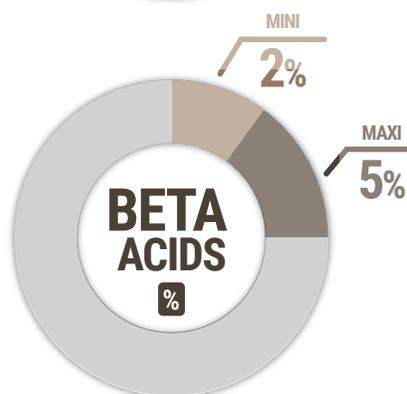
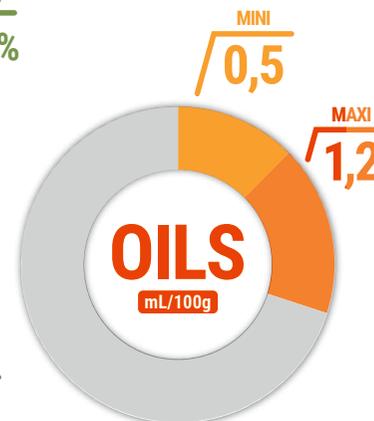
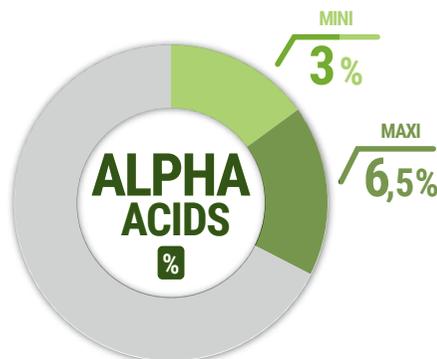
Aromatic

## FORM

Pellets

## ORIGIN

Germany, Autriche



## ACIDS

Alpha: 3 - 6.5%  
Beta: 2 - 5%  
Cohumulone: 20-28%

## CUMULATIVE OILS

0.5 - 1.2ml / 100g

## POSSIBLE SUBSTITUTES

Saaz, Spalt, Hersbrucker, Tettang

## USE

Kölsch, Belgian Ale, Lager, Bock, Pilsner, Marzen, Helles

## CHARACTERISTICS

Herbs, Flowers, Earth



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# STRISSELSPALT



It was in 1885 that this hop was mentioned for the first time in the literature.

You should not think that Strisselspalt has anything to do with the production region of Spalt in Germany. It only means «quality» and «Strissel» means «bouquet». It is a certain Mr Stammbach (former secretary general of the Association of Alsace hop producers) who is said to have been responsible for its creation. He would have tried to introduce Bavarian hops around 1882 in Alsace, without much success, notably because of the differences in climate. This did not prevent him from making crosses in order to obtain more suitable varieties, which he finally found and named «Strisselspalt». But especially from 1989 onwards, this hop was produced more intensively.

A closer look at its constitution shows that the «Striss» has similarities with the Hallertau Mittelfrüh. This is a very old hop, with generally low yields, but which has endured over time thanks to the place it has taken in French beer recipes.



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

France, Royaume-Uni

## ACIDS

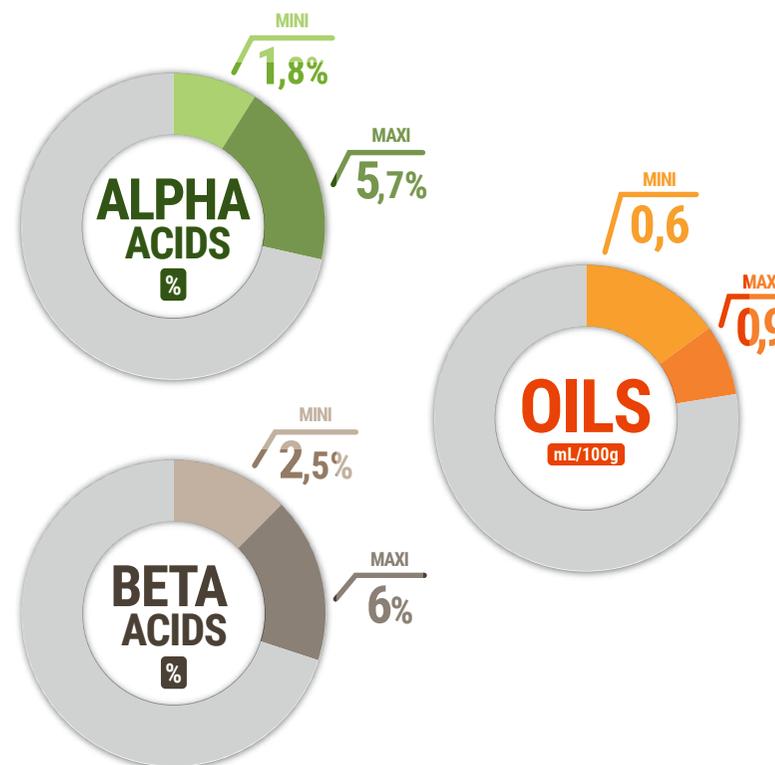
Alpha: 1.8 - 5.7%  
Beta: 2.5 - 6%  
Cohumulone: 20-27%

## CUMULATIVE OILS

0.6-0.9 ml / 100g

## POSSIBLE SUBSTITUTES

Hersbrucker Mittlefrüh,  
Northern Brewer,  
Splater Select



## USE

Pale Ale, English Ale, Wheat, Hefeweizen, Beer of Guard

## CHARACTERISTICS

Subtle spicy notes, citrus, grass, flowers



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# STYRIAN GOLD



The Styrian Gold Organica young hop developed by crossing Savinjski Golding with a Slovenian wild hop. Released in 2009, Styrian Gold Organic has a noble and well-balanced aroma due to the rare fact that its alpha and beta acids match almost perfectly.

Its fairly high oil level contributes to build a very interesting Aromatic profile. The beers brewed with this hop have an excellent organoleptic profile whether it is the bitterness, the aromas or the flavours. To discover absolutely!



## TYPE OF HOPS

Aromatic

## FORM

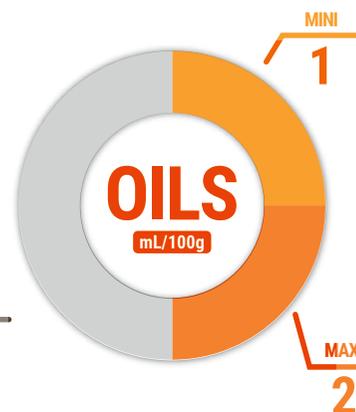
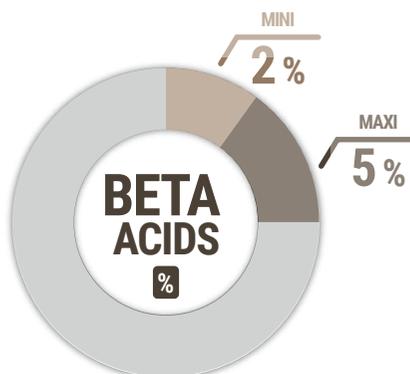
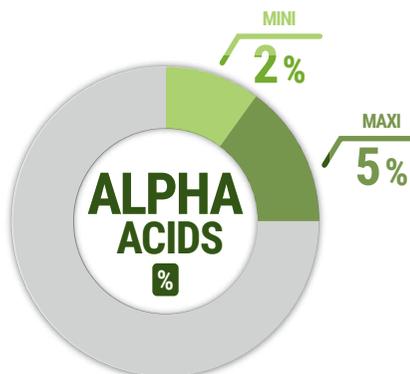
Pellets

## ORIGIN

Slovenia

## ACIDS

Alpha: 2 to 5%  
Beta: 2 to 5%  
Cohumulone: 20 to 30%



## CUMULATIVE OILS

1 to 2ml / 100g

## POSSIBLE SUBSTITUTES

Styrian Golding

## USE

Pale, Session, Lager, Pilsner

## CHARACTERISTICS

Resinous, Earthy, White Pepper



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# SULTANA™



Sultana™ is a descendant of Nugget, Zeus and the experimental USDA 19058m. His first cross was born in 2006 and he joined the brewers for the first time in 2019. So it is part of this new generation of hops with lots of oils and lots of alphas! Sultana is the name of one of the most imposing mountains in the US, a perfect name for this hop with a lot going on!



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

USA

## ACIDS

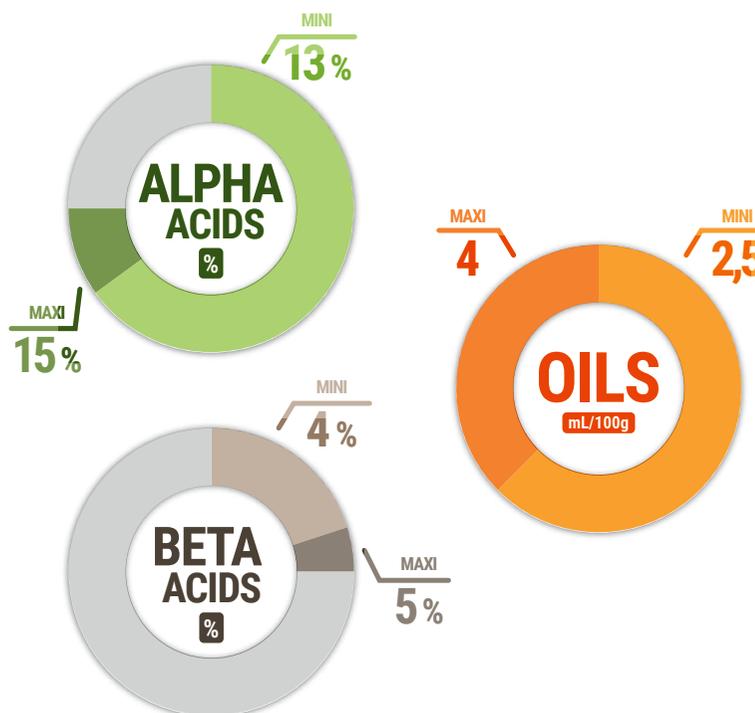
Alpha: 13 - 15%  
Beta: 4 - 5%  
Cohumulone: 22 - 26%

## CUMULATIVE OILS

2.5 - 4ml / 100g

## POSSIBLE SUBSTITUTES

Not obvious,  
perhaps Cascade



## USE

Wheat, Hefeweizen, Pilsner, Bock

## CHARACTERISTICS

Pineapple, Lemon, Grapefruit, Mandarin



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# TARDIF DE BOURGOGNE



As the name suggests, Tardif de Bourgogne is a hop that originated in France and whose origin is not well known, but which reached the United States in the late 1970s.



## TYPE OF HOPS

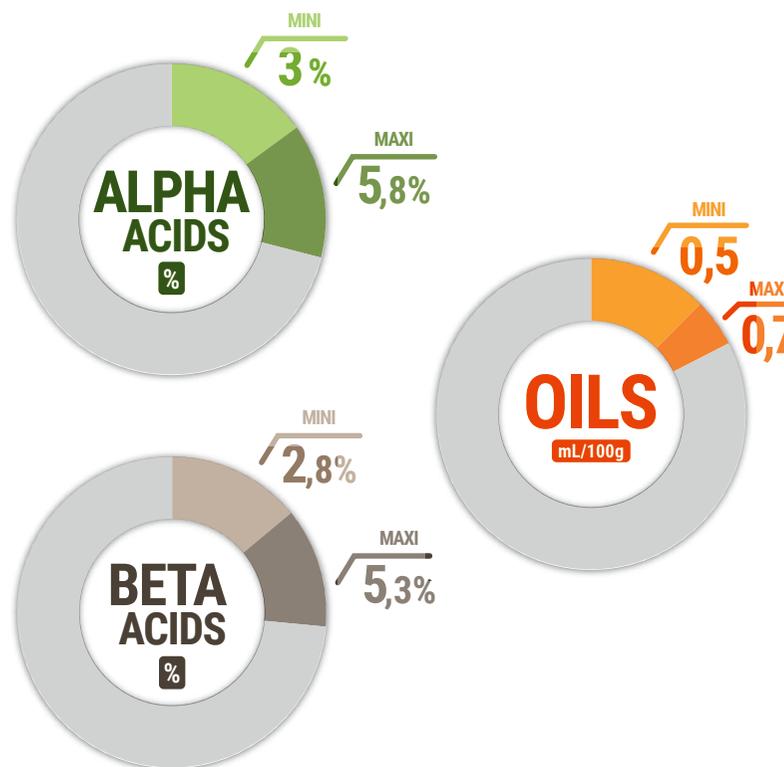
Aromatic

## FORM

Pellets

## ORIGIN

USA



## ACIDS

Alpha: 3.5 - 5.5%  
Beta: 3 - 5.5%  
Cohumulone: 20 - 22%

## CUMULATIVE OILS

0.49 - 0.73ml / 100g

## POSSIBLE SUBSTITUTES

Crystal, Liberty, Ultra

## USE

Wheat, English Ale, Lager, Pils

## CHARACTERISTICS

Spices, flowers, wood, pear



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# TETTNANGER



Tettnang is a very well known (and recognised!) hop throughout the world. You can find hops labelled « Tettnang » that have been grown in Switzerland, the USA and even Australia! Beware, however, that some of these foreign varieties are actually hybrids created from Fuggle and cannot be considered as the original Tettnang ;).

Very similar to Saaz, its high level of farnese oil gives it a subtle and balanced spicy note. Depending on the years and the alphas, it can also be used as a dual hop. You can use it at all stages of your brewing, a cult hop that you must try!



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

Germany

## ACIDS

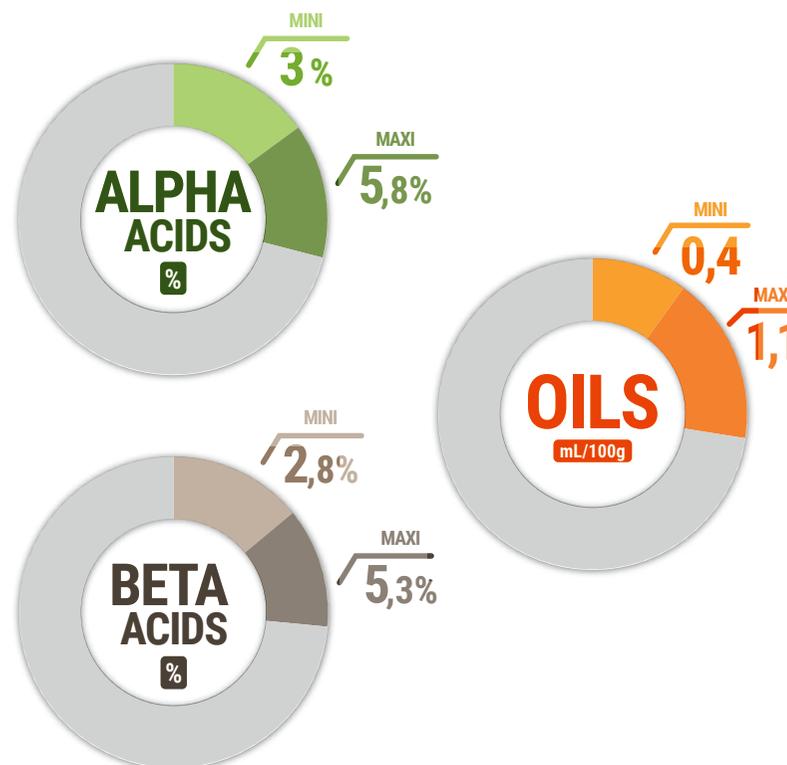
Alpha: 3 - 5.8%  
Beta: 2.8 - 5.3%  
Cohumulone: 24%

## CUMULATIVE OILS

0.4 - 1.07ml / 100g

## POSSIBLE SUBSTITUTES

Saaz, Santiam,  
Spalter Select, Lubelski



## USE

Pale Ale, Lager, Pilsner, Wheat, Kolsch, Ales

## CHARACTERISTICS

Flowers, Herbs, Spices, Pepper



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# TRADITION



Almost half of the Tradition comes from Hallertau Mittlefruh. Tradition also comes from Hallertau Gold and Saaz and is sometimes called Hallertau Tradition. It was introduced in the early 1990s and owes its success partly to the fact that it has more alpha acids than its parents, less cohumulone and more myrcene oils.



## TYPE OF HOPS

Aromatic

## FORM

Pellets

## ORIGIN

Germany, Autriche

## ACIDS

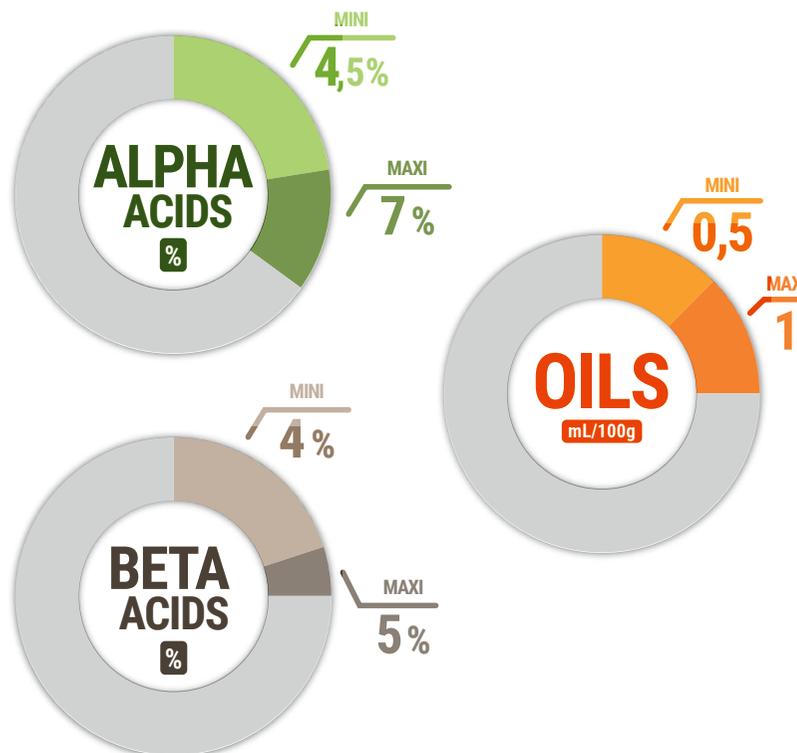
Alpha: 4.5 - 7%  
Beta: 4 - 5%  
Cohumulone: 23 - 29%

## CUMULATIVE OILS

0.5 - 1 ml / 100g

## POSSIBLE SUBSTITUTES

Crystal, Liberty, Ultra



## USE

Wheat, Hefeweizen, Pilsner, Bock

## CHARACTERISTICS

Earth, grass, dried figs, grapes



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# WAKATU



It was developed by the New Zealand Institute for Plant and Food Research and released in 1988 under the name 'Hallertau Aroma'. It was renamed Wakatu in 2011.

It has very round aromas, with a nice citrus freshness while offering real bittering capabilities. It can be added at all stages of the brew successfully and is known for its stable flavours.



## TYPE OF HOPS

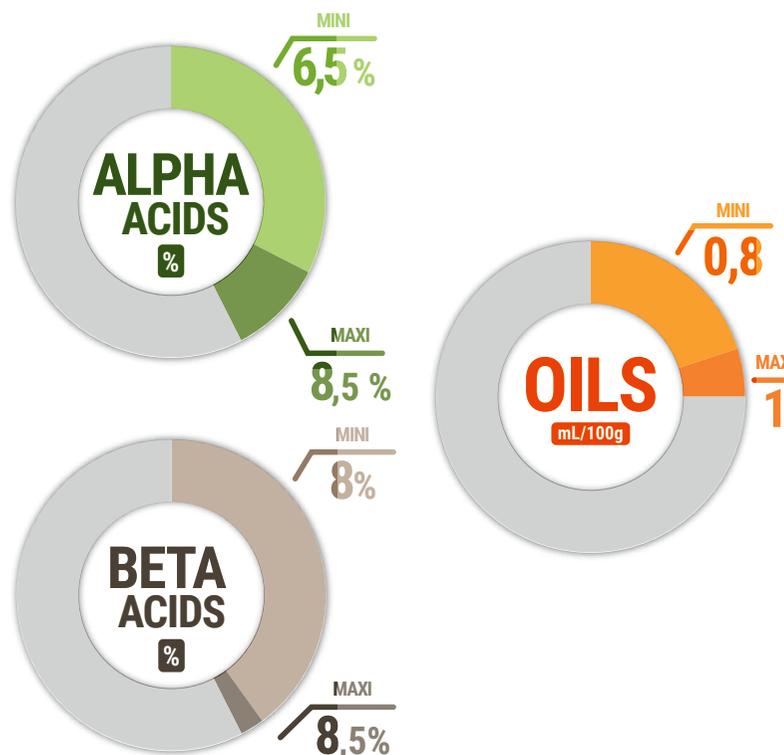
Dual

## FORM

Pellets

## ORIGIN

New Zealand



## ACIDS

Alpha: 6.5 - 8.5%  
Beta: 8 - 8.5%  
Cohumulone: 28 - 30%

## CUMULATIVE OILS

0.8 -1ml / 100g

## POSSIBLE SUBSTITUTES

Mittlefruh

## USE

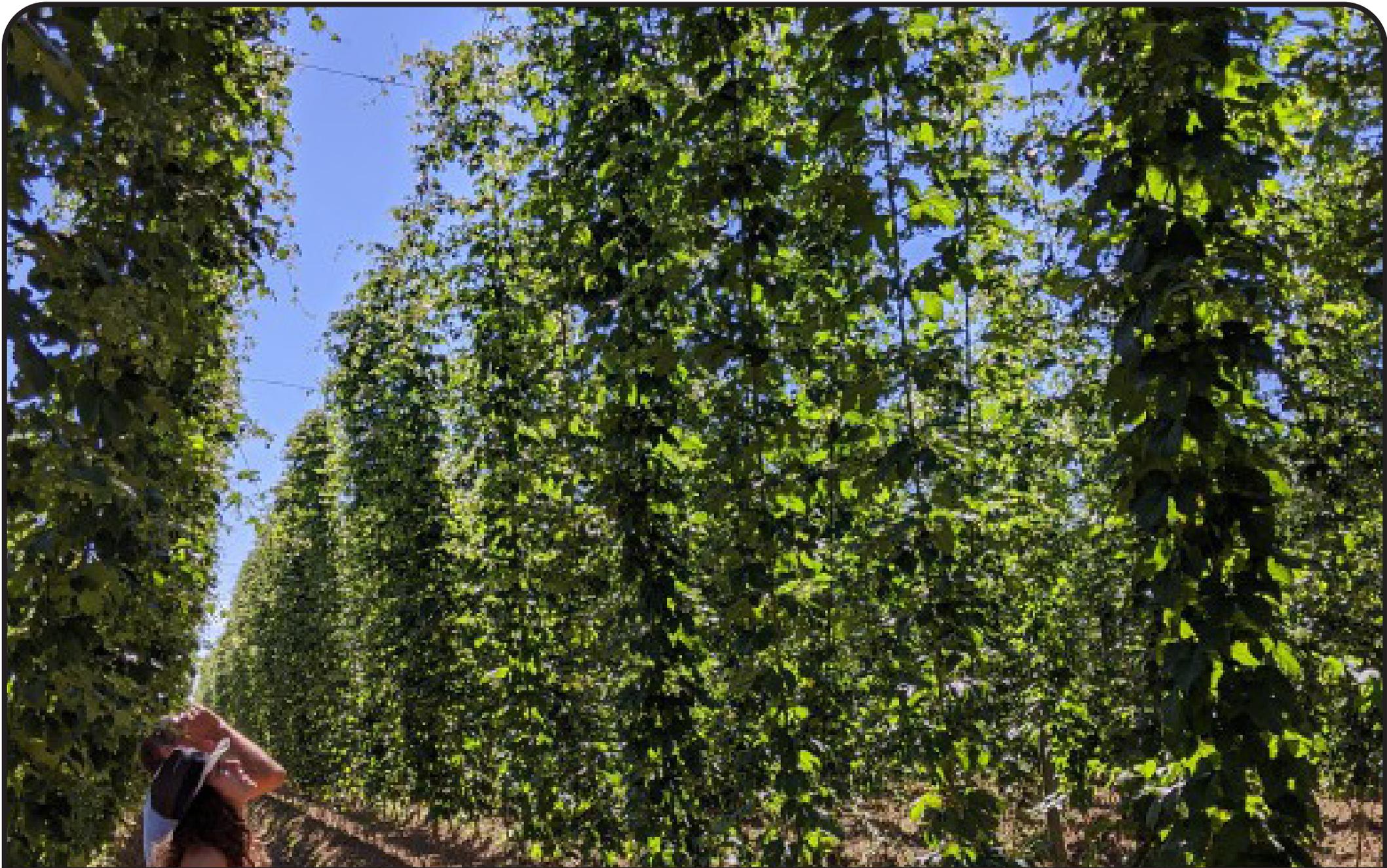
Lager, Pilsner, Pale Ale, Bock, Belgian Ale

## CHARACTERISTICS

Lime peel, flowers



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