

# GREEN BULLET

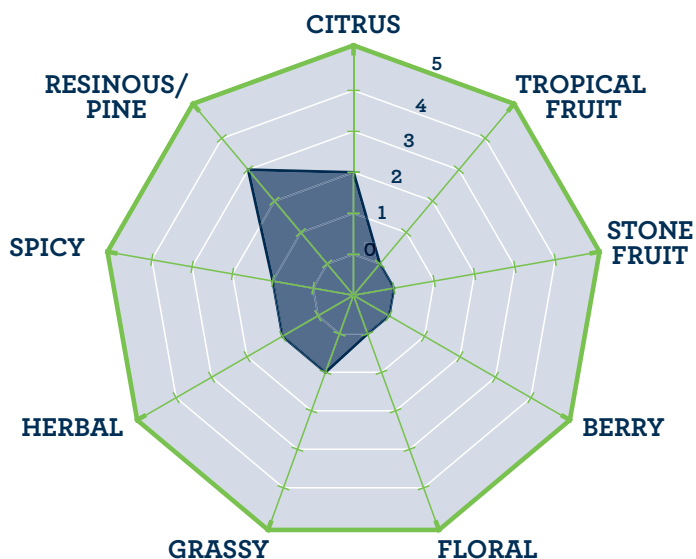
New Zealand



**Origin:** New Zealand. A high-alpha hop bred from open cross-pollination of Smoothcone, Green Bullet was first released in 1972. As with many New Zealand varieties, it possesses a level of aromatic oils unusual for high-alpha varieties bred in this era.


**Usage:** While Green Bullet was originally bred for bittering power, its pleasingly mellow and resinous oil profile lends itself well to late additions in English ale styles. It is regarded as a workhorse in its native New Zealand and is widely used there.

**Aroma & Flavor Characteristics:** Moderately intense with a distinct floral, resinous character reminiscent of Styrian Goldings and layered with hints of musky Southern Hemisphere fruit.




**SENSORY HIGHLIGHTS**

**Floral  
Resinous  
Fruit**



**BREWING VALUES**

Alpha Acid Range: 11.0 - 14.0%  
Beta Acid Range: 6.5 - 7.0%  
Co-Humulone as % of alpha: 38 - 43  
Total oils mL/100 gr.: 1.0 - 1.4



**OIL FRACTIONS**

Myrcene: 35 - 40%  
Humulene: 26 - 32%  
Caryophyllene: 8 - 12%  
Farnesene: <1%

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