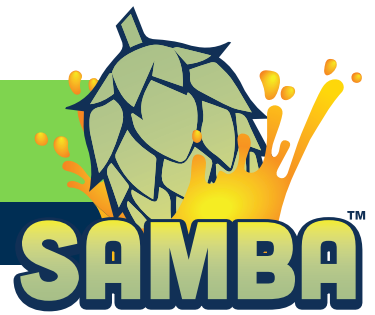


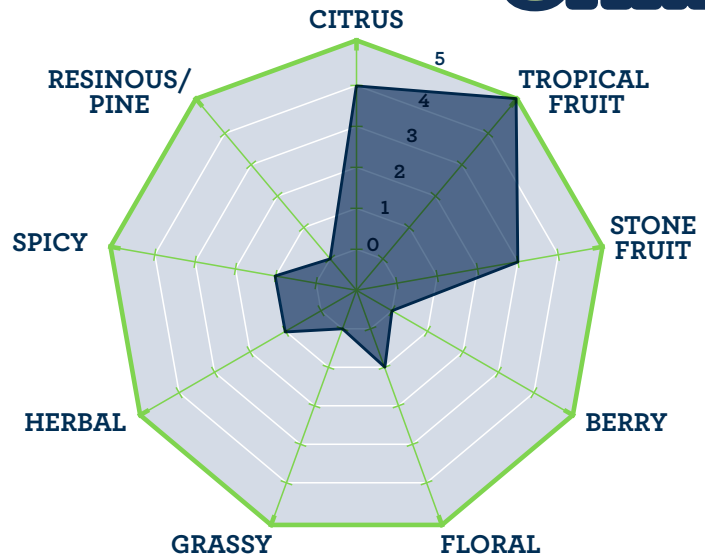
SAMBA™



Breeding/Development: Samba™ is the first proprietary release in the BSG Hop Solutions Program, available exclusively from Brewers Supply Group. This hop blend is named for the overwhelming tropical dance explosion its aroma evokes.

Sensory: Complex aroma characterized by juicy tropical fruits (pineapple, mango), stone fruits, candy, and orange tangerine.

Brewing Application: Samba™ is perfect for late kettle and dry hop additions for big juicy and hazy IPAs, or any other hop-forward ale or lager. Early brewing trials showed the fruity character exhibited in sensory carried through into the finished product.



SENSORY HIGHLIGHTS

**Tropical
Tangerine
Stone Fruit**

BREWING VALUES

Alpha Acid Range: 8.0 - 12.0%
Beta Acid Range: 4.0 - 6.0%
Co-Humulone as % of alpha: 28 - 32
Total oils mL/100 gr.: 1.5 - 2.5

OIL FRACTIONS

Myrcene: 60 - 70%
Humulene: 9 - 13%
Caryophyllene: 5 - 8%
Farnesene: 1 - 4%

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