

# Amarillo®



## American

**Origin:** Washington, USA. Also known as VGXP01 and is exclusively managed by Virgil Gamache Farms of Toppenish, WA, where it was originally found growing wild in 1998.

**Usage:** With respectable alpha acid content, Amarillo® can be a dual-purpose hop and contribute to bittering additions, but with its unique, highly sought-after aromas and flavors combined with high demand, it's most often seen in late-kettle or whirlpool additions and as a dry hop. A fixture in American pale ale, IPA, and Imperial IPA formulations.

**Aroma & Flavor Characteristics:** Intense and pungent. Red grapefruit overtones reminiscent of Cascade, overlaid with tropical fruit and ripe melon.

**Maturity:** Medium

**Yield:** 1,200 - 1,600 lbs/acre

Alpha Acid Range %	8.0 - 11.0
Beta Acid Range %	6.0 - 7.0
Co-Humulone as % of alpha	21 - 24
Total oils mL/100 gr.	1.5 - 1.9



**BSG**<sup>™</sup>  
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