

Chinook



American

Origin: Washington, USA. Developed by the USDA breeding program and released in 1985 as a high-alpha variety, Chinook eventually found traction among craft brewers as a unique aroma and flavor hop. Its ancestry includes Petham Golding and USDA 63012.

Usage: Dual purpose. Thanks to its high alpha content and moderate cohumulone, Chinook delivers potent, smooth bitterness but also contributes specific pine notes highly desirable in an IPA dry hop.

Aroma & Flavor Characteristics: Strong notes of grapefruit define this hop. Pungent suggestions of mountain pine and resin (especially as a dry hop) with citrus and fragrant dried herb in the background.

Maturity: Medium

Yield: 1,900 - 2,100 lbs/acre

Alpha Acid Range %	11.0 - 14.0
Beta Acid Range %	3.0 - 4.0
Co-Humulone as % of alpha	29 - 35
Total oils mL/100 gr.	1.7 - 2.7



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