

Mosaic™



American

Origin: USA. Known as HBC 369 until its release in 2012, Mosaic™ is a new variety from the Hop Breeding Company, LLC. It is a daughter of Simcoe and a Nugget-derived male.

Usage: Mosaic™ is often compared to Citra®, with which it shares a respectable alpha content but a highly-desired oil profile that makes it most commonly used for flavor and aroma. Its exotic, fruit-laden bouquet lends itself well to American-style IPAs, saisons, wheats, and Brettanomyces-fermented beers.

Aroma & Flavor Characteristics: Complex and pronounced. Strong impressions of citrus oil, balsam pine, blueberry, peach and tropical fruit (especially mango, but also shades of lime and mandarin orange).

Maturity: No data available

Yield: 1,800 - 2,200 lbs/acre

| | |
|---------------------------|-------------|
| Alpha Acid Range % | 11.5 - 13.5 |
| Beta Acid Range % | 3.2 - 3.9 |
| Co-Humulone as % of alpha | 24 - 26 |
| Total oils mL/100 gr. | 1.0 - 1.5 |



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