

Northern Brewer



German

Origin: Germany. An offspring of Brewer's Gold with some ancestry from an American wild hop, this English-bred high alpha variety later found favor and acreage all over the world. In Germany it is known primarily as a bittering hop.

Usage: Dual purpose. German-grown Northern Brewer has a more "noble" and less pungent profile than when grown elsewhere, which makes it suited to a variety of traditional European styles where a strong or "American" hop signature may not be appropriate - German lagers, Belgian and Trappist ales, farmhouse-style beers.

Aroma & Flavor Characteristics: Predominantly spicy with an undercurrent of woods and wild fruit, suggestive of its Brewer's Gold parentage. Overall balanced with lasting flavor that reads as simply "hoppy" - not as outright woody and bright as US-grown Northern Brewer.

Maturity: Early

Yield: 1,600 kg/ha

Alpha Acid Range %	6.0 - 10.0%
Beta Acid Range %	3.0 - 5.0%
Co-Humulone as % of alpha	27 - 32%
Total oils mL/100 gr.	1.6 - 2.1



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