



Hops for Brewing

Hops plants (*Humulus lupulus*) are vigorous perennial vines that can grow twenty feet in a season. They are excellent for covering an arbor or trellis where you want summer screening only, as the tops are killed by frost and the vines regrow the following spring. Hops plants like full sun and rich well-drained soil. Be sure to give the plant a large trellis/pole/arbor. Its normal habit is to grow up indefinitely and produce its flowers at the top, but you can train it to grow sideways. Cut stems to the ground after frost.

The plants flower in late summer; male flowers are inconspicuous, female flowers are 1-2" pale green cones, and provide the hops used to flavor beer. Sky usually sells golden hops for ornamental use and brewing cultivars that can include those listed below. Please check for availability of specific varieties.

Cascade 4.5 – 7.0 % alpha. Aroma hop - spicy-flowery / citrus aroma. Use in pale ales, IPAs, porters, barley wine. Does well in all climates.

Centennial 9.5 – 11.5 % alpha. Dual purpose bittering hop with floral and citrus fragrance. Used for ales and wheat beers. Does well in all climates.

Chinook 12.0 – 14.0 % alpha - High Alpha. Bittering hop with spicy bouquet. Used for ales, porters, barley wines, and stouts. Prefers hot, dry summers.

Columbus 14.5 – 15.5% alpha - Super Alpha. Bittering hop. Used for ales and stouts. Prefers hot, dry summers.

Comet 9.4 – 12.4% alpha. Dual purpose bittering hop with grassy and citrus fragrance. Used for IPAs and American ales.

Crystal 3.5 – 5.5% alpha. Aroma hop – woody and earthy with notes of pepper and cinnamon. Use in pale ales, IPAs, ESBs, and lagers.

Glacier 5.0 – 6.0 % alpha. Aroma hop - woody/herbal flavor with hints of fruit and citrus. Used for ales, stouts, porters, and barley wines. Does well in all climates.

Golding 4.0 – 5.0 % alpha. Aroma hop with delicate gentle fragrance. Used for English ales. Does well in mild, moist climates.

Mount Hood 4.0 – 8.0 % alpha. Aroma hop with mild, clean, pungent flavor. Used for ales, Hefeweizen, and Bocks.

Northern Brewer (US) 8 – 10 % alpha. Dual purpose bittering hop with herbaceous, woody, and peppery fragrance. Used for IPAs, porters, etc. Does well in all climates.

Nugget 12.0 – 14.0 % alpha – High Alpha. Bittering hop with floral, resinous character. Use in ales and stouts. Does well in all climates.

Tettnang 4.0 – 5 % alpha. Dual purpose hop with floral and spicy aroma. Used for US ales, lagers, pilsners, Belgian styles. Does well in moderate climates.

Triumph 10.6 – 11.4% alpha. Aroma hop—fruity with apricot, citrus, and bubblegum aroma. Use in pale ales, lagers, and pilsners. Does well in the Northwest.

Willamette 4.0 – 6.0 % alpha. Aroma hop—mild and pleasant with some spice. Use in pale ales, bitters, English ales, porters, and stout. Does well in all climates.