

PRODUCT CATALOGUE NEW ZEALAND

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TOTAL BREWING REVOLUTIONARIES...

FOR over 25 years, the Cryer Malt team has stood shoulder to shoulder with progressive craft brewers who have broken the mould and shaped the modern craft beer movement. We are constantly dedicated to providing the finest brewing ingredients to help brewers create the foundations of a truly excellent beer.

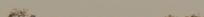
OVER the years, our portfolio of premium malted barley has grown extensively. This includes local Australian company, Barrett Burston Malting Co. Pty Ltd, along with world-renowned malt from BESTMALZ® (Germany), Bairds Malt and Thomas Fawcett (United Kingdom), Great Western Malting® (USA), Canada Malting Company (Canada) and Dingemans (Belgium), as well as adjuncts from Davis Food Ingredients (New Zealand) & Blue Lake Milling (Australia) as well as Malt Extract from Aspera Brauerei Riese GmbH (Germany).

BASEP in the Pacific Northwest, our supply partner Yakima Chief Hops[™] is a growerowned global supplier of top-quality hops. They are true pioneers in the hops game, demonstrating transparency, sustainability and innovation in their mission to connect family hops farms with the world's finest brewers.

WE have ability to provide brewers with a full package of ingredients, distributing yeast from industry leaders, White Labs and also local Australian providers, Mauribrew and Pinnacle, brands of the esteemed AB Mauri. We also supply fruit purees from Oregon Fruit Purees (USA) and candi syrups from Dark Candi (Belgium).

OUK friendly team on the ground are always here to help you craft your next brewing creation.

... YOUR PREMIUM BREWING PARTNERS



ORDERING INFORMATION

ORDERS

Our customer experience team is available **Monday-Friday**, **9:00AM** – **5:00PM**. The Order Desk is closed on national public holidays.

CONTACT US

For New Zealand orders call us on 0800 625833 or email us at orders@cryermalt.co.nz

For all other enquiries, please contact our NZ Sales Manager.

DELIVERIES

All orders for next day metro deliveries in Auckland and Christchurch must be received before 12pm local time. For all regional deliveries we will endeavour for these to be delivered as soon as possible, please understand that delivery times will vary dependent on your location.

WHERE WE SUPPLY

- Australia
- New Zealand
- Asia
- Pacific Islands

WAREHOUSE LOCATIONS

- Auckland
- Christchurch
- Sydney
- Melbourne
- Brisbane
- Fremantle

FREIGHT PROGRAMS & DETAILS

- The following items need to be requested at the time of order and may have an extra charge
- Tailgate Delivery.
- Ute Deliverv.
- Hand unload.
- Other carrier-imposed fees may apply, including, but not limited to, call ahead, delivery window guarantees, residential delivery, re-delivery fees.
- If you have a Chep account but fail to exchange the pallet you may incur a \$55 fee per pallet.
- If you do not hold a Chep account and require a plain pallet delivery, you may be subject to a \$40 fee per pallet.

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PRICING

All prices are all ex warehouse. Malt products are available in whole kernel form.

PLEASE NOTE: All prices are subject to change without notice. Please contact our NZ Sales Manager for our most up-to-date pricing.

PAYMENT TERMS

A customer profile/credit application must be completed in order to set up an account and establish payment terms. Accounts are typically set up within one to three business days, upon receipt of the signed and completed credit application. Available terms include prepaid and 30 days from date of invoice. Failure to comply with the agreed-to terms of sale may result in delayed shipment of orders or even revocation of credit privileges.

CREDITS & RETURNS, RECEIVING SHIPMENTS, MALT STORAGE

While we strive for quality from order to delivery, we know things may go wrong and we try our utmost to make it right. Before signing the shipment delivery paperwork, inspect each pallet and look for any sign of damage or loss.

If any problems arise:

- signing.
- Take photos of the damaged pallets and products.
- Email a copy to orders@cryermalt.co.nz within 72 hours to report any issues.
- Make sure all employees involved in unloading your shipment follow these procedures.

MAINTAINING MALT QUALITY

All grain suppliers do their utmost to provide a product that is insect-free. However, once the product leaves their plant or warehouse, it is beyond their control.

We recommend the following preventative measures:

- when the room's temperature is above 18°C.
- Malt should be stored in a clean, cool and dry area off the ground and away from walls.
- For best results, we recommend using all whole kernel malts within 6 months of receipt.

RECEIVING BULK MALT

To ensure the best quality of malt, we suggest the following:

- Ask the driver for documentation of the trailer pre-load cleanout.
- Inspect the condition of the malt trailer before unloading.
- Insist upon a slow and steady load-out of malt into the silo.
- Any problems should be noted on the weighbridge docket.
- you have any concerns.

• Please note any items that were shorted, broken or compromised on the delivery paperwork before

• Inspect your malt-storage area at regularly scheduled intervals. This is of particular importance

• To reduce the likelihood of pest activity, you may choose to fumigate your storage area periodically.

The delivery paperwork should not be signed until your malt is fully unloaded and inspected.

• If you have any questions at the time of unload, do not hesitate to contact us. The driver must wait if

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YAKIMA CHIEF HOPS MANAGER (ANZ)

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BULK DELIVERIES

From day dot, Cryer Malt have always offered bulk malt deliveries for our customers.

BULK MALT BAGS

Our forte is custom-sized bulk bags (whether it is 300kg or 1000kg) so we can cater to breweries of all sizes. Our size increments go up in 25kg bags and all bags are pinpoint to the kilo, with no second guessing or weighing apparatus required.

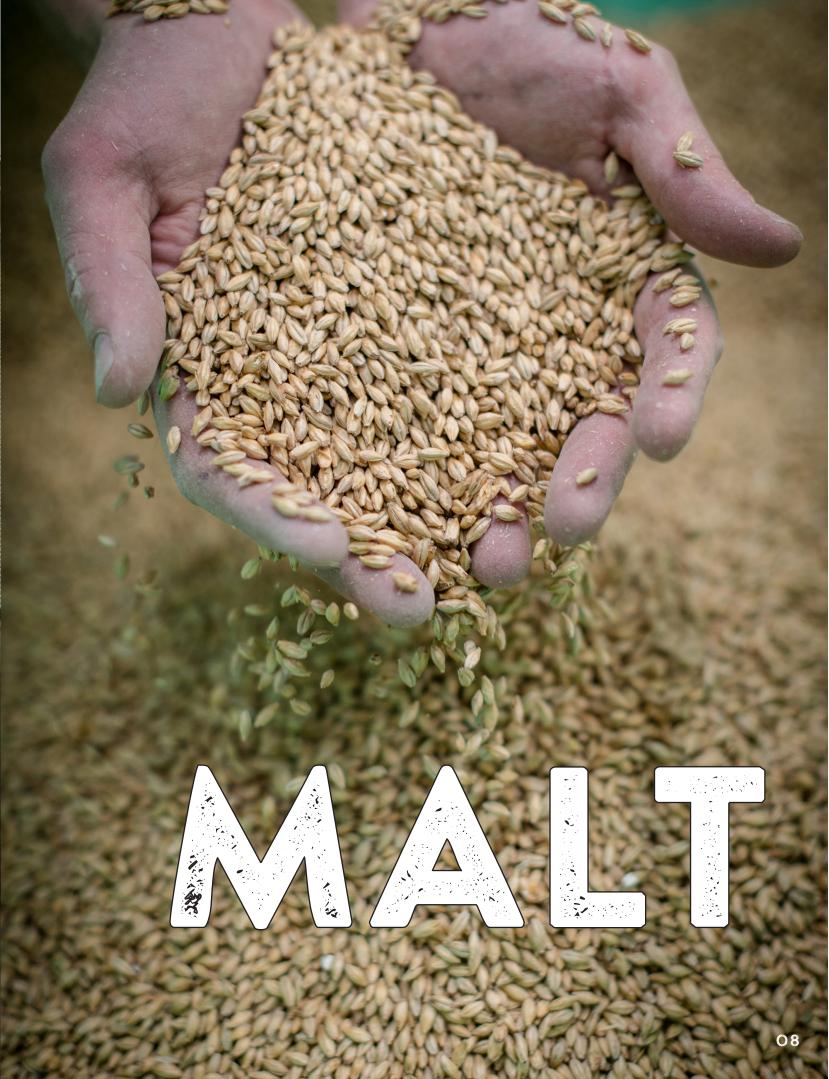
With warehouses located all over New Zealand every brewer has access to our malts in bulk bags.

We also offer malt blending options, for those who want to avoid handling 25kg bags all together. We can blend any combination of our malts into one bulk bag.

BULK SILO

Cryer Malt offers two delivery options for bulk malt – either via bulk truck into an auger, or a blower truck which pneumatically blows malt into the silo.

Whether it is a soft shell 10MT silo through to a 40-50MT fully fledged standalone silo, we have a wealth of experience in delivering bulk malt to brewing operation across New Zealand and work with the best providers to ensure the very best bulk delivery service.





Sourcing their barley from excellent growing regions in both New Zealand's North and South Islands, Malteurop New Zealand specialises in locallydeveloped barley varieties.

New Zealand's unique coastal geography and maritime growing conditions means that the Malteurop's product is refreshingly clean and consistent, with a full-bodied malt flavour.



BASE MALTS



Colour °EBC: 3.3-4.5 Moisture (%): 4.5 max. Protein: N/A Extract (%): 80.0 min.



Colour °EBC: 7.0-8.0 Moisture (%): 4.5 max. Protein: N/A Extract (%): 80.0 min.



Colour °EBC: 11.0-16.0 Moisture (%): 4.5 max. Protein: N/A Extract (%): 80.0 min.



Malteurop New Zealand's Laureate Barley is grown specifically for use in the distillerv.

The barley is grown in Canterbury's prime growing conditions which provide Maltuerop's barley growers with the opportunity for early sowing dates & enables the barley crops to pass through their growth stages at optimum rates. This maximises plant health and the barley matures slowly enough to ensure an even grain fill and plump grains with an optimal protein/starch balance.

These factors all contribute to Malteurop's Laureate Barley yield and quality so distillers can keep producing high-quality distilled spirits.

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Colour °EBC: 5.0-6.0 Moisture (%): 4.5 max. Protein: N/A Extract (%): 80.0 min.

Colour °EBC: 8.0-10.0 Moisture (%): N/A Protein: N/A Extract (%): N/A

HEIDELBERG WWW.BEST

Originating in 1899 in a little German town called Kreimbach-Kaulbach, BESTMALZ[®] was founded on humble roots, starting as a flour mill which was transformed into a malting unit after only five years.

Now, BESTMALZ[®] is a leader in the German malting community. With an impressive inventory of malts, they have become renowned and appreciated by brewers from all around the world.

BESTMALZ

FOR THE BEST BEER

BASE MALTS



Colour °EBC: 2.0-2.9 Moisture (%): 4.9 max. **Protein:** 9.0-11.5 Extract (%): 80.5 min.



Colour °EBC: 3.0-4.9 Moisture (%): 4.9 max. **Protein:** 9.0-11.5 Extract (%): 80.5 min.



Colour °EBC: 8.0-10 Moisture (%): 4.9 max. Protein: 12.0 max. Extract (%): 80.5 min.



Colour °EBC: 21-35 Moisture (%): 4.9 max. Protein: 12.0 max.

Extract (%): 80.0 min.



Colour °EBC: 60-80 Moisture (%): 4.9 max. Protein: 12.0 max Extract (%): 75.0 min.



PALE



MELANOIDIN LIGHT Protein: 12.0 max

Colour °EBC: 3.0-4.9 Moisture (%): 4.9 max. Protein: 9.0-11.5 Extract (%): 80.5 min.

Colour °EBC: 5.0-7.0 Moisture (%): 4.9 max. Protein: 9.0-11.5 Extract (%): 80.5 min.

Colour °EBC: 11-20 Moisture (%): 4.9 max Protein: 12.0 max. Extract (%): 80.5 min.

Colour °EBC: 40-60 Moisture (%): 4.9 max. Extract (%): 75.0 min.

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SPECIALITY MALTS

FUNCTIONAL MALTS



Colour °EBC: 3.0-7.0 Moisture (%): 4.5 max. Protein: 12.0 max Extract (%): 75.0 min.



Colour °EBC: 20-40

BEST CARAMEL[®] Moisture (%): 4.5 max. Protein: 12.0 max. Extract (%): 75.0 min.



Colour °EBC: 41-60 Moisture (%): 4.5 max. Protein: 12.0 max. Extract (%): 75.0 min.



Colour °EBC: 61-80 BEST CARAMEL[®] Moisture (%): 4.5 max. Protein: 12.0 max. Extract (%): 75.0 min.

MUNICH I

Colour °EBC: 81-100 BEST CARAMEL® Moisture (%): 4.5 max. Protein: 12.0 max. Extract (%): 75.0 min.

> Colour °EBC: 131-200 Moisture (%): 4.5 max.

Protein: 12.0 max.

Extract (%): 75.0 min.



Colour °EBC: 110-130 Moisture (%): 4.5 max. Protein: 12.0 max. Extract (%): 75.0 min.

BEST SMOKED

Colour °EBC: 3.0-8.0 Moisture (%): 5.5 max. **Protein:** 9.5-13.0 Extract (%): 77.0 min.



Colour °EBC: 2.0-3.0 Moisture (%): 4.9 max. Protein: 12.0 max. Extract (%): 50.0 min.



Colour °EBC: 1200-1400 Moisture (%): 5.5 max. Extract (%): N/A

ROASTED MALTS



Colour °EBC: 45-55 Moisture (%): 4.5 max. Protein: 12.0 max. Extract (%): 75.0 min.

CRAFT MALTS

BEST CARAMEL® MUNICH III



Colour °EBC: 28-32 Moisture (%): 4.9 max. Protein: 12.0 max. Extract (%): 79.0 min.



Colour °EBC: 300-400 Moisture (%): 4.5 max. Protein: N/A Extract (%): 75.0 min.



Colour °EBC: 1100-1200 Moisture (%): 4.5 max. Protein: N/A Extract (%): 65.0 min.

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BEST PEATED Colour °EBC: 3.0-8.0 Moisture (%): 8.0 max. Protein: 13.0 max. Extract (%): 76.0 min.

Colour °EBC: 3.0-8.0 Moisture (%): 5.5 max. Protein: 9.5-13.0 Extract (%): 78.0 min.



Colour °EBC: 800-1000 Moisture (%): 4.5 max Protein: N/A Extract (%): 75.0 min.

Colour °EBC: 1300-1500 Moisture (%): 4.5 max. Protein: N/A Extract (%): 65.0 min.

MALT BESTMALZ®

OTHER GRAIN



Colour °EBC: 3.5-6.0 Moisture (%): 5.5 max. Protein: 14.0 max. Extract (%): 82.0 min.



Colour °EBC: 100-380 Moisture (%): 5.5 max. Protein: 13.5 max. Extract (%): 75.0 min.



Colour °EBC: 3.5-6.0 Moisture (%): 5.5 max. Protein: 13-15 Extract (%): 82.0 min.



Colour °EBC: 16-20 Moisture (%): 5.5 max. Protein: 14.0 max. Extract (%): 82.0 min.



Colour °EBC: 150-200 Moisture (%): 5.0 max. Protein: N/A Extract (%): 84.9 min.

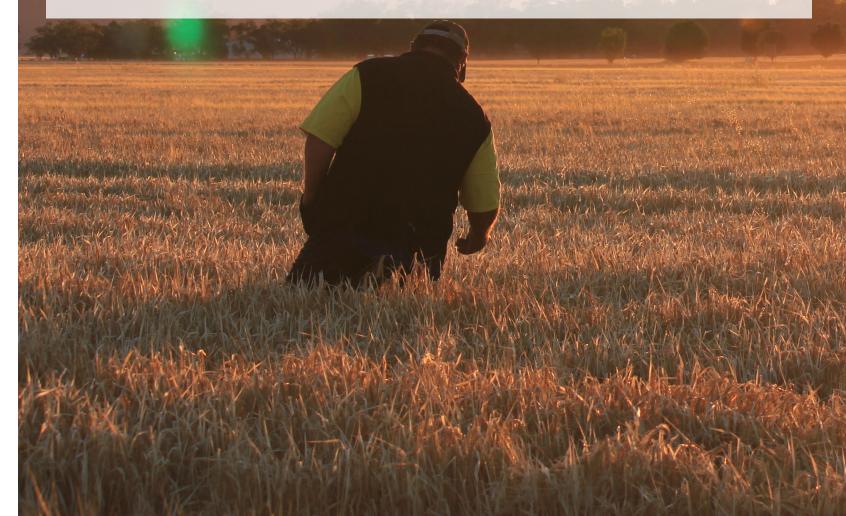


Colour °EBC: 110-140 Moisture (%): 5.5 max. Protein: 12.9 max. Extract (%): 69.0 min.



Servicing the Australian malting industry since 1860, Barrett Burston Malting's passion for producing highquality malt is rooted in tradition, dedication and innovation.

Sourcing high-calibre barley from all corners of Australia, their range of quality products are created to suit all beers and brewing styles.



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Barrett Burston

BASE MALTS

SPECIALITY MALTS - CONT.



Colour °EBC: 3.5-4.5 Moisture (%): 4.8 max **Protein:** 9.5-12.0 Extract (%): 80.0 min.

Colour °EBC: 5.5 max.

Moisture (%): 5.5 max.

Extract (%): 82.0 min.

Protein: 11.6 max.



Moisture (%): 4.5 max. Protein: 11.5 max. Extract (%): 80.0 min.

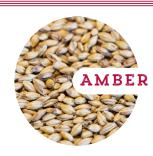
Colour °EBC: 4.5-7.0

Colour °EBC: 8.0-12 Moisture (%): N/A Protein: N/A Extract (%): N/A

XTRA DARK CRYSTAL

Colour °EBC: 250-280 Moisture (%): 4.5 max. Protein: N/A Extract (%): N/A

ROASTED MALTS



Colour °EBC: 50-80 Moisture (%): 5.0 max. Protein: N/A Extract (%): N/A



Colour °EBC: 850-1150 Moisture (%): N/A Protein: N/A Extract (%): N/A

ROASTED BARLEY

Colour °EBC: 750-1000 Moisture (%): N/A Protein: N/A Extract (%): N/A



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WHEAT

Colour °EBC: 15-20 Moisture (%): N/A Protein: N/A Extract (%): N/A



Colour °EBC: 22-28 Moisture (%): N/A Protein: N/A Extract (%): N/A

SPECIALITY MALTS



Colour °EBC: 40-60 Moisture (%): 2.0-8.0 Protein: N/A Extract (%): 75.0 min.



Protein: N/A Extract (%): 75.0 min.

Colour °EBC: 180-240 Moisture (%): 4.5 max.

Colour °EBC: 120-150

Moisture (%): 6.0 max.

Protein: N/A Extract (%): N/A

Colour °EBC: 150-180 Moisture (%): N/A MED CRYSTAL Protein: N/A Extract (%): N/A



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MALT

BBM CONT.



Moisture (%): N/A Protein: N/A Extract (%): N/A



Colour °EBC: 1200-1400 Moisture (%): N/A Protein: N/A Extract (%): N/A

With a heritage dating back to 1823, Bairds draw on a rich tapestry of care taken at every stage of their craft to produce the highest quality malt. Bairds' portfolio of malts are quintessentially British, boasting rich, clean, true malt flavour often associated with traditional English beer styles.

Bairds Malt is also destined for whisky with a focus on higher extract levels and lower protein barley.



BASE MALTS



Colour °EBC: 3.0-4.0 Moisture (%): 4.5 max. Protein: N/A Extract (%): 80.8 min



Colour °EBC: 5.0-7.0 Moisture (%): 4.0 max. Protein: N/A Extract (%): 81.5 min.



Colour °EBC: 5.0-7.0 Moisture (%): 4.0 max. Protein: N/A Extract (%): 81.5 min.

ROASTED MALTS



Colour °EBC: 15-35 Moisture (%):7.0 max. Protein: N/A Extract (%): 77.0 min.



Colour °EBC: 80-110 Moisture (%): 5.5 max. Protein: N/A Extract (%): 77.0 min.

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SCOTTISH ALE

MALT

Colour °EBC: 3.0 – 4.0 Moisture (%): 4.5 max. Protein: N/A Extract (%): 81.5 min.

Colour °EBC: 3.5-4.5 Moisture (%): 4.0 max. Protein: N/A Extract (%): 81.5 min.



Colour °EBC: 3.5-4.5 Moisture (%): 4.5 max Protein: N/A Extract (%): 79.5 min.

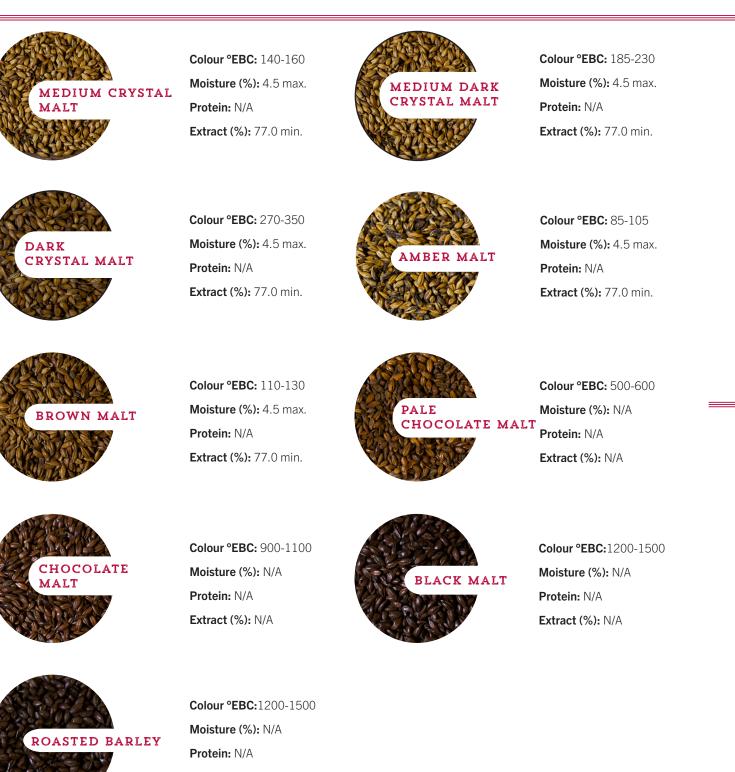


Colour °EBC: 55-75 Moisture (%): 6.0 max. Protein: N/A Extract (%): 77.0 min.

Colour °EBC: 80-110 Moisture (%): 4.5 max. Protein: N/A. Extract (%): 77.0 min

ROASTED MALTS - CONT.

HIGHLY KILNED MALTS



Colour °EBC: 8.0-10.0 Moisture (%): 3.5 max. Protein: N/A Extract (%): 80.5 min.



VIENNA MALT

Colour °EBC: 35.0-50.0 Moisture (%): 4.5 max. Protein: N/A Extract (%): 80.0 min.

1823 HERITAGE MALTS



Colour °EBC: 140-160 Moisture (%): 4.5 max. Protein: N/A Extract (%): 78.0 min.

Colour °EBC: 3.0-4.0 Moisture (%): 4.5 max. LONDON LAGER Protein: N/A Extract (%): 80.8 min.



Colour °EBC: 3.5-4.5 Moisture (%): 4.5 max Protein: N/A Extract (%): 82.0 min.

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Extract (%): N/A

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Colour °EBC: 10.0-15.0 Moisture (%): 3.5 max. Protein: N/A Extract (%): 80.0 min.



MARIS OTTER **CRYSTAL MALT**

Colour °EBC: 5.0-7.0 Moisture (%): 4.0 max Protein: 9.7 max. Extract (%): 82.0 min.

Colour °EBC: 3.5-4.5 Moisture (%): 4.5 max. Protein: N/A. Extract (%): 82.0 min.

Colour °EBC: 140-160 Moisture (%): 4.5 max. Protein: N/A. Extract (%): 78.0 min.

OTHER MALTS



Colour °EBC: 3.0-4.5

Moisture (%): 7.0 max. Protein: N/A Extract (%): 70.0 min.

DISTILLING MALTS



Colour °EBC: 3.5-4.5 Moisture (%): 4.5 max. Protein: N/A Extract (%): 81.5 min.



Colour °EBC: N/A Moisture (%): 5.0 max. Protein: N/A Extract (%): N/A



Colour °EBC: 3.5-4.5 Moisture (%): 5.0 max. Protein: N/A Extract (%): 81.5 min.



Colour °EBC: 3.5-4.5 Moisture (%): 5.0 max. Protein: N/A Extract (%): 81.5 min.



Serving the brewing industry for over 200 years, Thomas Fawcett & Sons have malting down to a fine art.

They have remained true to the essence of traditional English styles, their malt boasting a rich, clean, true malt flavour which are suitable for American Pale Ales, New Zealand IPAs and Australian Pale Ales.

HEAVILY PEATED

Colour °EBC: 3.5-4.5 Moisture (%): 5.0 max. Protein: N/A Extract (%): 81.5 min.

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BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Maris Otter [®] Pale Ale	5.0-7.5	< 4.0 max.	8.5 - 10	> 80 min.
Golden Promise™ Pale Ale	5.0-7.5	< 4.0 max.	8.5 - 10	> 80 min.
Halcyon Pale Ale	5.0-7.5	< 4.0 max.	9 - 10.5	> 80 min.
Spring Barley Pale Ale	5.0-7.5	< 4.0 max.	9 - 10.5	> 80 min.
Pearl Pale Ale	5.0-7.5	< 4.0 max.	9 - 10.5	> 80 min.
Lager Malt	3.0-5.0	< 4.0 max.	9 - 10.5	> 80 min.
Mild Ale Malt	7.5 - 9.0	< 4.0 max.	9 - 10.5	> 80 min.
Vienna Malt	10 - 15	< 4.0 max.	9 - 10.5	> 79 min.
Munich Malt	22 - 30	< 4.0 max.	9 - 10.5	> 79 min.

ROASTED CARAMEL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
CaraMalt	25-40	< 7.0 max.	11.6 max.	> 70 min.
Pale CaraMalt	12 - 20	< 7.5 max.	11.6 max.	> 70 min.
Pale Crystal	60-90	< 6.5 max	11.6 max.	> 70 min.
Crystal Malt I	150-175	< 5.0 max	11.6 max.	> 70 min.
Dark Crystal Malt I	250-300	< 4.5 max	11.6 max.	> 70 min.
Dark Crystal Malt II	289-334	< 4.5 max	11.6 max.	> 70 min.
Crystal Wheat	125-190	< 5.0 max	< 12.2 max.	> 70 min.
Crystal Rye	125-250	< 5.0 max	11.6 max.	> 70 min.
Red Crystal	350-450	< 4.5 max	11.6 max.	> 70 min.

ROASTED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Roasted Wheat	700-1100	< 4.5 max.	12.2 max.	> 70 min.
Roasted Barley	1300-1600	< 4.5 max.	11.6 max.	> 68.5 min.
Roasted Rye	450-850	< 4.5 max.	11.6 max.	> 67.5 min.
Amber Malt	110 - 140	< 4.5 max.	11.6 max.	> 67.5 min.
Brown Malt	175 - 200	< 4.5 max.	11.6 max.	> 67.5 min.
Pale Chocolate Malt	560 - 690	< 4.5 max.	< 11.6 max.	> 67.5 min.
Chocolate Malt	1100 - 1250	< 4.5 max.	< 11.6 max.	> 67.5 min.
Black Malt	1300 - 1600	< 4.5 max.	< 11.6 max.	> 67.5 min.

SPECIALITY GRAINS

Item Description	Colour °EBC	Moisture %	Protein	Extract %	
Wheat Malt	3.0-5.0	< 4.5 max.	<12.2 max.	> 80 min.	
Oat Malt	5.0-7.5	< 4.5 max.	< 11.9 max.	> 60 min.	
Rye Malt	7.0-10	< 4.5 max.	< 10.9 max.	> 75 min.	

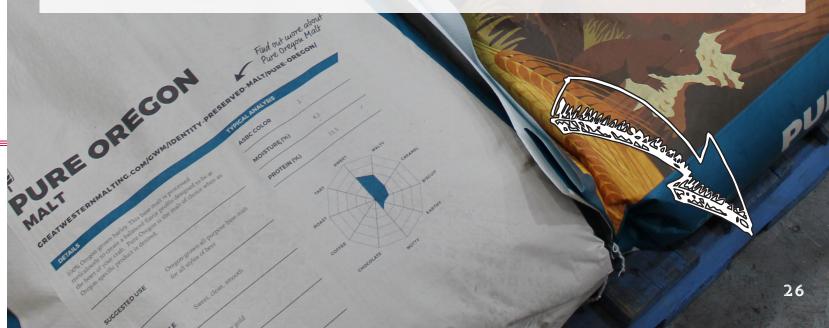
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Please Note- Not all products are available in all markets.



The world's best malt is not created just by algorithms and recipes. Like producing awardwinning beer and spirits, it takes an instinct that takes decades to master.

For 85 years, it has been Great Western Maltings passion to make perfect malt for craft brewers and distillers. Their world-class malt is the true heart of your craft.





GREAT WESTERN MALTING

MALT

PREMIUM BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Superior Pilsen	3.0	4.2 max.	10.7 max.	80.0 min.
Premium Two Row	4.0	4.2 max.	11.5 max.	80.0 min.
Pale High Color	7.0	4.2 max.	11.5 max.	80.0 min.
White Wheat Malt	7.5	5.0 max.	10.0 max.	85.0 min.

SPECIALITY MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Biscuit Rye Malt	33	5.0 max.	10.0 max.	-
Brumalt	40	5.0 max.	11.5 max.	-
Caramel Steam	80	5.0 max.	11.5 max.	-
Light Munich Malt	15	4.2 max.	11.5 max.	77.0 min.
Munich Malt	20	4.4 max.	11.5 max.	80.0 min.
Dark Munich Malt	40	4.4 max.	12.0 max.	80.0 min.
Mela Malt	60	4.4 max.	12.0 max.	80.0 min.
Vienna Malt	8	4.0 max.	11.5 max.	80.0 min.

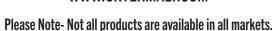
CRYSTAL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Crystal 15 Malt	30	7.2 max.	11.5 max.	70.0 min.
Crystal 30 Malt	60	5.5 max.	11.5 max.	70.0 min.
Crystal 40 Malt	80	5.4 max.	11.5 max.	70.0 min.
Crystal 60 Malt	110	5.0 max.	11.5 max.	70.0 min.
Crystal 75 Malt	150	4.0 max.	11.5 max.	70.0 min.
Crystal 120 Malt	230	3.0 max.	11.5 max.	70.0 min.
Crystal 150 Malt	300	2.8 max.	11.5 max.	70.0 min.

IDENTITY PRESERVED MALTS

Pure Oregon 4.0 4.2 max. 12.5 max. 8	tem Description	Colour °EBC	Moisture %	Protein	Extract %
-	Pure Washington	4.0	4.2 max.	12.5 max.	80.0 min.
Pure California 4.0 4.2 max. 12.5 max. 8	Pure Oregon	4.0	4.2 max.	12.5 max.	80.0 min.
	² ure California	4.0	4.2 max.	12.5 max.	80.0 min.
Pure Idaho 3.0 4.2 max. 10.7 max. 8	² ure Idaho	3.0	4.2 max.	10.7 max.	80.0 min.

WWW.CRYERMALT.COM



SPECIALITY GRAINS

Item Description

DextraPils[®]

Unmalted Wheat

CERTIFIED ORGANIC MALTS

Item Description Organic Superior Pilsen Malt Organic Premium 2-Row Malt Organic White Wheat Malt Organic Munich Malt Organic Crystal 15 Malt Organic Crystal 40 Malt Organic Crystal 60 Malt Organic Crystal 120 Mal



Great Western Malting built their Malt Innovation Centre in 2015. Equipped with industry-leading malting, brewing and sensory resources, their experienced technical team utilise small batch size capability and advanced instrumentation to deliver novel products for brewing, distilling and food applications with the speed and efficiency required by today's marketplace.

> WWW.CRYERMALT.COM Please Note- Not all products are available in all markets.

Colour °EBC	Moisture %	Protein	Extract %
3.0	6.0 max.	12.0 max.	-
4.0	12.0 max.	10.0 max.	80.0 min.

Colour °EBC	Moisture %	Protein	Extract %
3.0	4.2 max.	10.7 max.	80.0 min.
4.0	4.2 max.	11.5 max.	80.0 min.
7.5	5.0 max.	10.0 max.	80.0 min.
20	4.4 max.	11.5 max.	80.0 min.
30	7.2 max.	11.5 max.	70.0 min.
80	5.4 max.	11.5 max.	70.0 min.
110	4.6 max.	11.5 max.	70.0 min.
230	3.0 max.	11.5 max.	70.0 min.



At Canada Malting Company, it's more than just selling ingredients, it's about being part of something bigger. Their malting roots trace back to 1823 as does the knowledge, relationships and values their team continues to cultivate today.

They care about the industry and are driven to build strong partnerships at every step, from the farm gate, to the finished beer or spirit. It's these relationships and the connection their family has in the communities they serve that makes them an intrinsic part of Canada's past and future.



SPECIALITY MALTS

Item Description White Wheat Malt Century Rye Malt Oat Malt Munich Malt

BASE MALTS

Item Description Canadian 6-Row Malt Canadian 2-Row Malt Organic 2-Row

SUPERIOR BASE MALTS

Item Description

Superior Pilsen Malt Superior Pale Ale Malt

REGIONAL MALTS

Item Description New Englander Mal Maritime Brewers Malt Quebecoise Malt Ontario Malt

DISTILLING MALTS

Item Description

Bourbon Malt Pot Still Malt

> WWW.CRYERMALT.COM Please Note- Not all products are available in all markets.

Moisture %	Protein	Extract %
4.5 max.	12.0 max.	84.0 min.
5.0 max.	15.0 max.	-
4.5 max.	11.0 max.	60.0 min.
4.2 max.	12.0 max.	81.0 min.
	4.5 max. 5.0 max. 4.5 max.	4.5 max.12.0 max.5.0 max.15.0 max.4.5 max.11.0 max.

Colour °EBC	Moisture %	Protein	Extract %
3.5-5.0	4.5 max.	13.0 max.	80.0 min.
3.0-4.0	4.5 max.	12.5 max.	81.0 min.
3.0-4.0	4.5 max.	12.5 max.	81.0 min.

Colour °EBC	Moisture %	Protein	Extract %
2.0-3.0	4.5 max.	10.8 max.	81.0 min.
6.0-8.0	4.5 max.	11.5 max.	81.0 min.

Colour °EBC	Moisture %	Protein	Extract %
4.5-8.0	4.5 max.	12.5 max.	80.5 min.
4.5-8.0	4.5 max.	12.5 max.	80.5 min.
4.5-8.0	4.5 max.	12.5 max.	80.5 min.
4.5-8.0	4.5 max.	12.5 max.	80.5 min.

Colour °EBC	Moisture %	Protein	Extract %
3.5 - 5.0	5.5 max.	14.0 max.	81.0 min.
2.0-3.0	4.5 max.	10.8 max.	81.0 min.

Mouterij Dingemans Belaium

If you are looking to make an authentic (and innovative) beer style, look no further than a true Belgian malt from Mouterij Dingemans.

We supply the most popular Begian malts from Dingemans that are the heart and soul of Belgian-style beers.

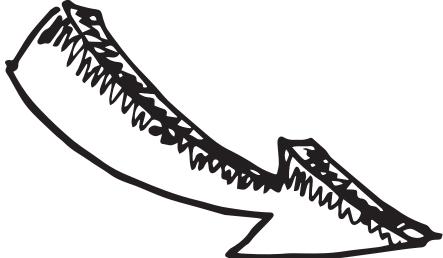


SPECIALITY MALTS

Item Description Pilsen MD ™ Aromatic MD / Amber MD ™ Biscuit MD™ Special B MD ™ Pale Ale MD ™







WWW.CRYERMALT.COM Please Note- Not all products are available in all markets.

Colour °EBC	Moisture %	Protein	Extract %
3.5 max.	4.5 max.	11.5 max.	80.0 min.
40-60	4.5 max.	12.0 max.	79.0 min.
47-70	4.5 max.	12.5 max.	75.0 min.
270-350	5.0 max.	12.5 max.	72.0 min.
8.0-10.0	4.5 max.	12.0 max.	80.0 min.





100% Australian grown and produced, Blue Lake Milling is a supplier of rolled, unmalted cereals which can be used for brewing purposes.

Rolled Barley

Rolled Rye

With a business built on quality, Davis Food Ingredients are dedicated to providing premium cereal products which can be used for brewing purposes.

- Rolled Oats
- Rolled Rice
- **Rolled Wheat** Rolled Spelt
- **Rolled Triticale Rice Hulls** •



Davis Wheat Flakes Harraways Jumbo Oats Harraways Rolled Barley



As a 100% grower-owned network of family hop farms, Yakima Chief Hops® is uniquely positioned to establish strong relationships between the growers who supply the premium hops and the innovative brewing customers who showcase the product in their excellent beers.

With a strong focus on new product discovery, process improvement and sustainability, Yakima Chief Hops® is dedicated in providing the very best hop products to the global brewing community.











Yakima Chief Hops®'s T-90 hop pellets retain all of their natural lupulin and cone material, and can be used as a full replacement for whole hops having a longer shelf life, requiring less storage space, and generally being easier to handle.

They are produced from kiln-dried, whole leaf hop cones which have been hammer-milled into a uniform powder and pressed through a pellet die.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
AHTANUM® BRAND YCR 1	Aroma	4-6	4 - 6	0.5 - 1.7
Aroma: Grapefruit, Floral, Cedar				
Bred by Yakima Chief Ranches, Ahtanum [®] Brar bittering. The hop is named after the location wh in Washington State in 1869.	nd YCR 1 is an aroma-type o nere Charles Carpenter establ	cultivar used for it ished the first hop	s aromatic prope farm east of the	erties and moderat Cascade Mountain
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
AMARILLO® BRAND VGXP01	Aroma	7-11	5.5 - 8	1-2.5
Aroma: Grapefruit, Orange, Lemon, Melon, Apric	cot, Peach			
Discovered by Virgil Gamache Farms, Amarillo® high alpha acids along with extremely high level) is one of the top ten aroma s of myrcene for citrus and g	varieties utilised b rapefruit flavours.	oy craft brewers.	It features relativel
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
AZACCA® BRAND ADHA 483	Aroma	10-14	4-5.5	1-2
Aroma: Mango, Papaya, Orange, Grapefruit, Lem	non, Piney, Spicy, Pineapple,	Grassy, Tropical Fr	uit, Citrus	
Azacca®, named for the Haitian god of agricultur quickly made Azacca® a go-to hop for late and o	re, is a hop big in citrus and t dry hop additions in varying s	ropical fruit tones. tyles of beer.	It's excellent arou	matic qualities hav
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
CASCADE	Aroma	5.5-9	6-7.5	0.8-2
Aroma: Grapefruit, Floral, Pine Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggle a unique floral, spicy and citrus character, with	m, Cascade is an aroma-type seedling. Cascade is the most balanced bittering potential.	cultivar bred in 1 popular variety in	956 and released craft brewing and	l in 1972. I is known for havir
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggle a unique floral, spicy and citrus character, with Hop Variety	balanced bittering potential. Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggle s a unique floral, spicy and citrus character, with i Hop Variety CASHMERE	balanced bittering potential.			
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggle s a unique floral, spicy and citrus character, with i Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and Brewer, It contains higher alpha acid content th	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013. Cashmere	Alpha Acid % 7-10 e is the result of a	Beta Acid % 6-7 a marriage of Ca	Total Oil (mL/100g 0.5-1.5 scade and Norther
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggle s a unique floral, spicy and citrus character, with i Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and Brewer. It contains higher alpha acid content th citrus fruit aroma.	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013. Cashmere	Alpha Acid % 7-10 e is the result of a	Beta Acid % 6-7 a marriage of Ca	Total Oil (mL/100g 0.5-1.5 scade and Norther tterness and a mil
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggles a unique floral, spicy and citrus character, with i Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and Brewer. It contains higher alpha acid content th citrus fruit aroma. Hop Variety	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013, Cashmern nan Cascade and twice as m	Alpha Acid % 7-10 e is the result of a uch humulene pro	Beta Acid % 6-7 a marriage of Ca viding smooth bi	Total Oil (mL/100g 0.5-1.5 scade and Norther tterness and a mil
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggles a unique floral, spicy and citrus character, with it Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and Brewer. It contains higher alpha acid content th citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013, Cashmere nan Cascade and twice as m Brewing Usage Dual-Purpose	Alpha Acid % 7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12	Beta Acid % 6-7 a marriage of Ca viding smooth bi Beta Acid % 3.5-5.5	Total Oil (mL/100g 0.5-1.5 scade and Norther tterness and a mil Total Oil (mL/100g 1-3
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggles a unique floral, spicy and citrus character, with it Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and Brewer. It contains higher alpha acid content th citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013, Cashmere nan Cascade and twice as m Brewing Usage Dual-Purpose	Alpha Acid % 7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12	Beta Acid % 6-7 a marriage of Ca viding smooth bi Beta Acid % 3.5-5.5	Total Oil (mL/100g 0.5-1.5 scade and Norther tterness and a mil Total Oil (mL/100g 1-3
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggle s a unique floral, spicy and citrus character, with i Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and Brewer. It contains higher alpha acid content th citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom Bred in 1974 and released by Washington State of the most popular varieties in craft brewing. It and can be used for bittering purposes. Centenn	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013, Cashmere nan Cascade and twice as m Brewing Usage Dual-Purpose	Alpha Acid % 7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12 al is an aroma-type r-Cascade (contain Brewer's Gold and Alpha Acid %	Beta Acid % 6-7 a marriage of Ca viding smooth bi Beta Acid % 3.5-5.5	Total Oil (mL/100g 0.5-1.5 scade and Norther tterness and a mil Total Oil (mL/100g 1-3 found favour as or the alpha content
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggles a unique floral, spicy and citrus character, with i Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013, Cashmern han Cascade and twice as m Brewing Usage Dual-Purpose University in 1990, Centenni is often referred to as a super ial is a diploid cross between	Alpha Acid % 7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12 al is an aroma-type r-Cascade (contain Brewer's Gold and	Beta Acid % 6-7 a marriage of Ca viding smooth bi Beta Acid % 3.5-5.5 a cultivar that has ing nearly double d a USDA male.	Total Oil (mL/100g 0.5-1.5 scade and Norther tterness and a mil Total Oil (mL/100g 1-3 found favour as or the alpha content
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggles a unique floral, spicy and citrus character, with it Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and Brewer. It contains higher alpha acid content th citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom Bred in 1974 and released by Washington State of the most popular varieties in craft brewing. It and can be used for bittering purposes. Centenn Hop Variety	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013, Cashmern han Cascade and twice as m Brewing Usage Dual-Purpose University in 1990, Centenni is often referred to as a super ial is a diploid cross between Brewing Usage Dual-Purpose /ashington State and released hale. In recent years, it has for	Alpha Acid % 7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12 al is an aroma-type r-Cascade (contain Brewer's Gold and Alpha Acid % 11.5-15 d in 1985 as a hig	Beta Acid % 6-7 a marriage of Carviding smooth bi Beta Acid % 3.5-5.5 a cultivar that has ing nearly double d a USDA male. Beta Acid % 3-4 a h alpha bittering	Total Oil (mL/100g 0.5-1.5 scade and Norther tterness and a mil Total Oil (mL/100g 1-3 found favour as or the alpha content Total Oil (mL/100g 1-2.5 g variety, Chinook
Originating from the USDA-ARA breeding progra It was developed by open pollination of a Fuggle s a unique floral, spicy and citrus character, with i Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and Brewer. It contains higher alpha acid content th citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom Bred in 1974 and released by Washington State of the most popular varieties in craft brewing. It and can be used for bittering purposes. Centenn Hop Variety CHINOOK Aroma: Grapefruit, Spicy, Pine Developed by the USDA breeding program in W a cross between Petham Golding and a USDA m	balanced bittering potential. Brewing Usage Dual-Purpose released in 2013, Cashmern han Cascade and twice as m Brewing Usage Dual-Purpose University in 1990, Centenni is often referred to as a super ial is a diploid cross between Brewing Usage Dual-Purpose /ashington State and released hale. In recent years, it has for	Alpha Acid % 7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12 al is an aroma-type r-Cascade (contain Brewer's Gold and Alpha Acid % 11.5-15 d in 1985 as a hig	Beta Acid % 6-7 a marriage of Carviding smooth bi Beta Acid % 3.5-5.5 a cultivar that has ing nearly double d a USDA male. Beta Acid % 3-4 a h alpha bittering	Total Oil (mL/100g 0.5-1.5 scade and Norther tterness and a mil Total Oil (mL/100g 1-3 found favour as on the alpha content Total Oil (mL/100g 1-2.5 g variety, Chinook

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AHTANUM® BRAND YCR 1	Aroma	4-6	4 - 6	0.5 - 1.7
Aroma: Grapefruit, Floral, Cedar				
Bred by Yakima Chief Ranches, Ahtanum [®] Brand Y bittering. The hop is named after the location where in Washington State in 1869.	CR 1 is an aroma-type c Charles Carpenter establ	cultivar used for it ished the first hop	s aromatic prope farm east of the	rties and moderate Cascade Mountains
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AMARILLO® BRAND VGXP01	Aroma	7-11	5.5 - 8	1-2.5
Aroma: Grapefruit, Orange, Lemon, Melon, Apricot,	Peach			
Discovered by Virgil Gamache Farms, Amarillo® is c high alpha acids along with extremely high levels of	one of the top ten aroma myrcene for citrus and g	varieties utilised b rapefruit flavours.	by craft brewers. I	t features relatively
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AZACCA® BRAND ADHA 483	Aroma	10-14	4-5.5	1-2
Aroma: Mango, Papaya, Orange, Grapefruit, Lemon,	Piney, Spicy, Pineapple,	Grassy, Tropical Fr	uit, Citrus	
Azacca®, named for the Haitian god of agriculture, is quickly made Azacca® a go-to hop for late and dry h	a hop big in citrus and to op additions in varying s	ropical fruit tones. tyles of beer.	It's excellent aror	natic qualities have
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASCADE	Aroma	5.5-9	6-7.5	0.8-2
Aroma: Grapefruit, Floral, Pine				
Originating from the USDA-ARA breeding program, (It was developed by open pollination of a Fuggle seed a unique floral, spicy and citrus character, with bala Hop Variety	ling. Cascade is the most	popular variety in	craft brewing and Beta Acid %	is known for having Total Oil (mL/100g)
CASHMERE	Dual-Purpose	7-10	6-7	0.5-1.5
Aroma: Melon, Lemon, Lime, Spice				
Developed by Washington State University and rele Brewer. It contains higher alpha acid content than citrus fruit aroma.	ased in 2013, Cashmere Cascade and twice as m	e is the result of a uch humulene pro	a marriage of Cas viding smooth bi	scade and Northern tterness and a mild
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CENTENNIAL	Dual-Purpose	8.5-12	3.5-5.5	1-3
Aroma: Lemon, Floral, Orange Blossom				
Bred in 1974 and released by Washington State Univ of the most popular varieties in craft brewing. It is of and can be used for bittering purposes. Centennial is	rersity in 1990, Centenni ten referred to as a super s a diploid cross between	al is an aroma-type r-Cascade (contain ı Brewer's Gold and	cultivar that has ing nearly double d a USDA male.	found favour as one the alpha content),
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CHINOOK	Dual-Purpose	11.5-15	3-4	1-2.5
Aroma: Grapefruit, Spicy, Pine				
Developed by the USDA breeding program in Washi a cross between Petham Golding and a USDA male. community as a result of its spice and pine aroma cl	In recent years it has for	d in 1985 as a hig ound favour as a d	gh alpha bittering ual-purpose hop	variety, Chinook is in the craft-brewing
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CITRA® BRAND HBC 394	Aroma	12-15	3-4.5	1.5-3
Aroma: Citrus, Floral, Stone Fruit, Tropical				

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AHTANUM [®] BRAND YCR 1	Aroma	4-6	4 - 6	0.5 - 1.7
Aroma: Grapefruit, Floral, Cedar				
Bred by Yakima Chief Ranches, Ahtanum [®] Brand YC bittering. The hop is named after the location where C in Washington State in 1869.	CR 1 is an aroma-type c Charles Carpenter establ	ultivar used for it shed the first hop	s aromatic prope farm east of the	rties and moderate Cascade Mountains
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AMARILLO [®] BRAND VGXP01	Aroma	7-11	5.5 - 8	1-2.5
Aroma: Grapefruit, Orange, Lemon, Melon, Apricot, P	each			
Discovered by Virgil Gamache Farms, Amarillo® is or high alpha acids along with extremely high levels of r	ne of the top ten aroma nyrcene for citrus and gi	varieties utilised b rapefruit flavours.	y craft brewers.	t features relatively
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AZACCA® BRAND ADHA 483	Aroma	10-14	4-5.5	1-2
Aroma: Mango, Papaya, Orange, Grapefruit, Lemon, F	Piney, Spicy, Pineapple,	Grassy, Tropical Fr	uit, Citrus	
Azacca®, named for the Haitian god of agriculture, is quickly made Azacca® a go-to hop for late and dry ho	a hop big in citrus and ti op additions in varying s	ropical fruit tones. tyles of beer.	It's excellent aror	natic qualities have
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASCADE	Aroma	5.5-9	6-7.5	0.8-2
Aroma: Grapefruit, Floral, Pine				
	ced bittering potential.		-	in 1972. is known for having
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice		Alpha Acid % 7-10		
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer, It contains higher aloha acid content than C	Brewing Usage Dual-Purpose sed in 2013, Cashmere	7-10 e is the result of a	Beta Acid % 6-7 a marriage of Cas	Total Oil (mL/100g) 0.5-1.5 scade and Northern
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer. It contains higher alpha acid content than C citrus fruit aroma.	Brewing Usage Dual-Purpose sed in 2013, Cashmere	7-10 e is the result of a	Beta Acid % 6-7 a marriage of Cas	Total Oil (mL/100g 0.5-1.5 scade and Northern tterness and a mile
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer. It contains higher alpha acid content than C citrus fruit aroma.	Brewing Usage Dual-Purpose sed in 2013, Cashmere ascade and twice as m	7-10 e is the result of a uch humulene pro	Beta Acid % 6-7 a marriage of Cas viding smooth bi	Total Oil (mL/100g 0.5-1.5 scade and Northeri tterness and a mile
Hop Variety CASHMERE	Brewing Usage Dual-Purpose sed in 2013, Cashmere ascade and twice as m Brewing Usage	7-10 e is the result of a uch humulene pro Alpha Acid %	Beta Acid % 6-7 a marriage of Cas viding smooth bi Beta Acid %	Total Oil (mL/100g 0.5-1.5 scade and Northern tterness and a mile Total Oil (mL/100g
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer. It contains higher alpha acid content than C citrus fruit aroma. Hop Variety CENTENNIAL	Brewing Usage Dual-Purpose esed in 2013, Cashmere cascade and twice as m Brewing Usage Dual-Purpose	7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12	Beta Acid % 6-7 a marriage of Cas viding smooth bi Beta Acid % 3.5-5.5	Total Oil (mL/100g 0.5-1.5 scade and Northern tterness and a mile Total Oil (mL/100g 1-3
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer. It contains higher alpha acid content than C citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom Bred in 1974 and released by Washington State Unive of the most popular varieties in craft brewing. It is oft and can be used for bittering purposes. Centennial is	Brewing Usage Dual-Purpose esed in 2013, Cashmere cascade and twice as m Brewing Usage Dual-Purpose	7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12	Beta Acid % 6-7 a marriage of Cas viding smooth bi Beta Acid % 3.5-5.5	Total Oil (mL/100g) 0.5-1.5 scade and Northern tterness and a mild Total Oil (mL/100g) 1-3 found favour as one the alpha content)
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer. It contains higher alpha acid content than C citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom Bred in 1974 and released by Washington State Unive of the most popular varieties in craft brewing. It is oft and can be used for bittering purposes. Centennial is Hop Variety	Brewing Usage Dual-Purpose ased in 2013, Cashmere ascade and twice as m Brewing Usage Dual-Purpose ersity in 1990, Centennia en referred to as a super a diploid cross between	7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12 al is an aroma-type -Cascade (contain Brewer's Gold and	Beta Acid % 6-7 a marriage of Cas viding smooth bi Beta Acid % 3.5-5.5 cultivar that has ing nearly double d a USDA male.	Total Oil (mL/100g) 0.5-1.5 scade and Northerr tterness and a mild Total Oil (mL/100g) 1-3 found favour as one the alpha content)
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer. It contains higher alpha acid content than C citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom	Brewing Usage Dual-Purpose sed in 2013, Cashmere ascade and twice as m Brewing Usage Dual-Purpose ersity in 1990, Centennia en referred to as a super a diploid cross between Brewing Usage	7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12 al is an aroma-type -Cascade (contain Brewer's Gold and Alpha Acid %	Beta Acid % 6-7 a marriage of Cas viding smooth bi Beta Acid % 3.5-5.5 cultivar that has ing nearly double d a USDA male. Beta Acid %	Total Oil (mL/100g) 0.5-1.5 scade and Northern tterness and a mild Total Oil (mL/100g) 1-3 found favour as one the alpha content) Total Oil (mL/100g)
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer. It contains higher alpha acid content than C citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom Bred in 1974 and released by Washington State Unive of the most popular varieties in craft brewing. It is oft and can be used for bittering purposes. Centennial is Hop Variety CHINOOK	Brewing Usage Dual-Purpose ased in 2013, Cashmere ascade and twice as m Brewing Usage Dual-Purpose ersity in 1990, Centennia en referred to as a super a diploid cross between Brewing Usage Dual-Purpose	7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12 al is an aroma-type -Cascade (contain Brewer's Gold and Alpha Acid % 11.5-15	Beta Acid % 6-7 a marriage of Cas viding smooth bi Beta Acid % 3.5-5.5 cultivar that has ing nearly double d a USDA male. Beta Acid % 3-4	Total Oil (mL/100g) 0.5-1.5 scade and Northerr tterness and a mile Total Oil (mL/100g) 1-3 found favour as one the alpha content) Total Oil (mL/100g) 1-2.5
Hop Variety CASHMERE Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and relea Brewer. It contains higher alpha acid content than C citrus fruit aroma. Hop Variety CENTENNIAL Aroma: Lemon, Floral, Orange Blossom Bred in 1974 and released by Washington State Unive of the most popular varieties in craft brewing. It is oft and can be used for bittering purposes. Centennial is Hop Variety CHINOOK Aroma: Grapefruit, Spicy, Pine Developed by the USDA breeding program in Washir a cross between Petham Golding and a USDA male	Brewing Usage Dual-Purpose ased in 2013, Cashmere ascade and twice as m Brewing Usage Dual-Purpose ersity in 1990, Centennia en referred to as a super a diploid cross between Brewing Usage Dual-Purpose	7-10 e is the result of a uch humulene pro Alpha Acid % 8.5-12 al is an aroma-type -Cascade (contain Brewer's Gold and Alpha Acid % 11.5-15	Beta Acid % 6-7 a marriage of Cas viding smooth bi Beta Acid % 3.5-5.5 cultivar that has ing nearly double d a USDA male. Beta Acid % 3-4	Total Oil (mL/100g) 0.5-1.5 scade and Northerr tterness and a mile Total Oil (mL/100g) 1-3 found favour as one the alpha content) Total Oil (mL/100g) 1-2.5

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AHTANUM® BRAND YCR 1	Aroma	4-6	4 - 6	0.5 - 1.7
Aroma: Grapefruit, Floral, Cedar				
Bred by Yakima Chief Ranches, Ahtanum [®] Brand YCR 1 i bittering. The hop is named after the location where Charle in Washington State in 1869.	is an aroma-type c s Carpenter establi	ultivar used for its shed the first hop f	aromatic proper arm east of the (ties and moderate Cascade Mountains
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AMARILLO® BRAND VGXP01	Aroma	7-11	5.5 - 8	1-2.5
Aroma: Grapefruit, Orange, Lemon, Melon, Apricot, Peach				
Discovered by Virgil Gamache Farms, Amarillo® is one of thigh alpha acids along with extremely high levels of myrcen	the top ten aroma ne for citrus and gr	varieties utilised by apefruit flavours.	v craft brewers. I	t features relatively
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AZACCA® BRAND ADHA 483	Aroma	10-14	4-5.5	1-2
Aroma: Mango, Papaya, Orange, Grapefruit, Lemon, Piney,	Spicy, Pineapple,	Grassy, Tropical Fru	iit, Citrus	
Azacca®, named for the Haitian god of agriculture, is a hop quickly made Azacca® a go-to hop for late and dry hop ado	big in citrus and tr ditions in varying s	opical fruit tones. I tyles of beer.	t's excellent aron	natic qualities have
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASCADE	Aroma	5.5-9	6-7.5	0.8-2
Aroma: Grapefruit, Floral, Pine				
Originating from the USDA-ARA breeding program, Cascad It was developed by open pollination of a Fuggle seedling. C a unique floral, spicy and citrus character, with balanced b	ascade is the most	cultivar bred in 19 popular variety in c	56 and released raft brewing and	in 1972. is known for having
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASHMERE	Dual-Purpose	7-10	6-7	0.5-1.5
Aroma: Melon, Lemon, Lime, Spice Developed by Washington State University and released in	n 2013, Cashmere	e is the result of a	marriage of Cas	cade and Northern
Brewer. It contains higher alpha acid content than Cascac citrus fruit aroma.	de and twice as mi	uch humulene prov	iding smooth bit	terness and a mild
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CENTENNIAL	Dual-Purpose	8.5-12	3.5-5.5	1-3
Aroma: Lemon, Floral, Orange Blossom				
Bred in 1974 and released by Washington State University of the most popular varieties in craft brewing. It is often ref and can be used for bittering purposes. Centennial is a dip	in 1990, Centennia ferred to as a super loid cross between	al is an aroma-type -Cascade (containii Brewer's Gold and	cultivar that has ng nearly double a USDA male.	found favour as one the alpha content),
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
СНІЛООК	Dual-Purpose	11.5-15	3-4	1-2.5
Aroma: Grapefruit, Spicy, Pine				
Developed by the USDA breeding program in Washington a cross between Petham Golding and a USDA male. In rec community as a result of its spice and pine aroma characte	ent vears it has fo	l in 1985 as a hig bund favour as a du	n alpha bittering al-purpose hop i	variety, Chinook is n the craft-brewing
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CITRA® BRAND HBC 394	Aroma	12-15	3-4.5	1.5-3
Aroma: Citrus, Floral, Stone Fruit, Tropical				

Developed by Hop Breeding Company and released in 2007, Citra® Brand HBC 394 features high alpha acids and total oil contents-with a low percentage of co-humulone. It is one of the top ten aroma varieties for craft brewers imparting distinct citrus and tropical fruit flavours.

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Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
COLUMBUS/CTZ	Bittering	15-17.5	4.5 - 6	2-4

Aroma: Black Pepper, Dank, Berry

Originally selected by Charles Zimmerman for Hopunion, Columbus is a descendant of Nugget. It is a high alpha variety and is primarily used for bittering purposes. Columbus is often referred to as CTZ, a trio of similar hops including Tomahawk® and Zeus.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
COMET	Bittering	8-10.5	4-5	1-2

Aroma: "Wild American', Grapefruit, Green Grass

Developed in 1961 and released in 1974 by the USDA. Comet was originally utilised for its high alpha acid content and adapability to growing conditions in the Yakima Valley. Commercial production ceased in the early 1980s in favour of newer super-alpha hops; however, Comet has made a recent comeback, finding favour with some brewers in dual-purpose applications for its subtle and unique "wild American" aroma.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CRYSTAL	Aroma	3-6	6-8	0.8-2

Aroma: Wood

Bred in 1983 by the USDA, Crystal is a triploid aroma-type cultivar from Hallertau Mittelfrüh, Cascade, Brewer's Gold and Early Green. It is primarily grown in Oregon and has become increasingly popular among craft brewers due to its versatility in a variety of beer styles.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EKUANOT® BRAND HBC 366	Aroma	14-16	4-5.5	2.5-5

Aroma: Melon, Berry, Lime, Apple, Tropical, Green Pepper, Mango, Orange

Developed by Hop Breeding Company and released in 2014, Ekuanot® Brand HBC 366 features pronounced aroma characteristics and extremely high oil content. This variety bursts out of the spring soil in vibrant yellow and gradually matures to a deep green colour by Autumn harvest

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EL DORADO [®] BRAND	Aroma	13-17	7-8	2.5-3.3

Aroma: Cherry, Apricot, Pear, Citrus, Watermelon, Grass, Wood, Mint

El Dorado was developed in 2008, and released in 2010 by CLS Farms in the Moxee, Washington.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
FALCONER'S FLIGHT® BLEND	Aroma	9.5-12	4-5	1.4-2

Aroma: Grapefruit

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Developed by Hopunion LLC in 2010, Falconer's Flight® hop pellets are an exclusive proprietary hop blend created to honour and support the legacy of the Northwest brewing legend, Glen Hay Falconer. Proceeds from each Falconer's Flight® purchase is contributed to the Glen Hay Falconer Foundation. These hop pellets are an excellent complement to many IPA and Pale Ale-oriented hop varieties

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
IDAHO 7 [®] BRAND J-007	Aroma	12-14	3.5 - 5	1-3

Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea

Idaho 7® was bred and released by Jackson Farms near Boise, Idaho. Idaho 7® presents as pungent tropical fruit and citrus (think apricot, orange, red grapefruit, papaya) with big notes of resiny pine and hints of black tea.

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Please Note- Not all products are available in all markets.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
LORAL® BRAND HBC 291	Dual-Purpose	11-13.5	5-6	1.5-3
Aroma: Floral, Black Pepper, Lemon, Stone Fruit				

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Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)		
MOSAIC® BRAND HBC 369	Aroma	11-14	3-4.5	1-3		
Aroma: Berry, Citrus, Floral, Tropical						
Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting.						
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)		
MT. HOOD	Aroma	4-6.5	5-8	0.8-2		

Aroma: Pungent

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
PAHTO™ BRAND HBC 682	Bittering	17-20	5-8	1.5-3
Aroma: Herbal, Earthy, Floral				
Pahto [™] is a super alpha hop that consistently delivers a bit as refreshing. Snow melt from Pahto (the native nam and ranches throughout the Yakima Valley.	clean and smooth car le for Mt. Adams) and	ivas of bitterness f the neighboring C	or the boil. The P Cascades provides	ahto™ story is every s irrigation for farms

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
PALISADE® BRAND YCR 4	Aroma	6.5-9	6-8	0.8 - 2

Aroma: Apricot, Green Grass, Floral

ewing Usage A	Ipha Acid %	Beta Acid %	Total Oil (mL/100g)
ual-Purpose	12.4	5.5	2.3
	0 0	5	

Aroma: Tropical, herbal, citrus & woody

The 4th Annual Pink Boots Blend was chosen virtually by Pink Boots Society members from around the globe. The chosen blend is made up of Cashmere, Ahtanum®, Citra®, Loral® & Sabro® brand hops, creating a blend with tropical, herbal, citrus & woody aromatic qualities.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SABRO™ BRAND HBC 438	Dual-Purpose	14-17	5-7	2-4
Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herba	al			

Sabro[™] HBC 438 is the newest release from the Hop Breeding Company. Sabro[™] is an aroma hop that is notable for its complexity of fruity and citrus flavours. Sabro's[™] pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro[™] proves to be a strongly expressive hop that translates its flavour incredibly well into beer.

Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the

Bred in 1983 and released from the USDA breeding program in Oregon in 1989, Mt. Hood is a triploid aroma type cultivar with similarities to German Hallertau and German Hersbrucker. Mt. Hood is named after the famous Oregon volcano.

Developed by Yakima Chief Ranches, Palisade® Brand YCR 4 is known for its high yield and unique aroma profile. With moderate alpha acid, Palisade® borders on being a dual purpose hop, however, more complex characteristics are seen in later additions.

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T-90 HOP PELLETS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SIMCOE [®] BRAND YCR 14	Dual-Purpose	12-15	3 - 4.5	1.5-3

Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum

Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
TALUS™ BRAND HBC 692	Dual-Purpose	8.1-9.5	8.3-10.2	2.0-2.7

Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit

Talus ™ delivers big aromas of pink grapefruit, citrus rinds, dried roses, pine resin, tropical fruits and sage. These unique and impactful aromas remain throughout the brewing process. With Talus, what you smell in the field is what you'll get in your glass.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
WARRIOR® BRAND YCR 5	Bittering	15.5-18	4-5.5	1-2.5

Aroma: Floral, Fruit, Green Grass, Lemon, Resin

Developed by Yakima Chief Ranches, Warrior® Brand YCR 5 was selected for its high alpha content, low co-humulone, good storage stability and tolerance to powdery mildew. It is primarily used in brewing for its mild, clean bittering properties.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
WILLAMETTE	Aroma	4.5-6.5	3-4.5	0.6-1.6

Aroma: Floral, Spicy, Berry

Released in 1976 from the USDA breeding program, Willamette is a triploid seedling of English Fuggle. For years, it was the most widely grown aroma variety in the US. It is named after Oregon's Willamette River, which runs through the heart of the state's hop-growing region.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
ZYTHOS® BLEND	Aroma	4.5-6.5	3-4.5	0.6-1.6

Aroma: Citrus, Tropical Fruit

Named in honor of the Greek word for beer, Zythos® was designed to complement existing IPA and Pale Ale hop varieties. It is an excellent blend for any hop forward beer. Specific aroma descriptors include distinct tropical (pineapple) and citrus tones with slight pine characteristics

*Each year the Pink Boots Blend is selected from different hop varieties and made into a blend. A portion of the proceeds are donated to the Pink Boots Society to further support and benefit women's education and training in the brewing industry.



Aroma: Grapefruit, Floral, Cedar

Bred by Yakima Chief Ranches, Ahtanum® Brand YCR 1 is an aroma-type cultivar used for its aromatic properties and moderate bittering. The hop is named after the location where Charles Carpenter established the first hop farm east of the Cascade Mountains in Washington State in 1869.

Yakima Chief Hops[®] have changed the brewing game with the introduction of Cryo Hops[®] pellets.

Cryo Hops® pellets are the concentrated lupulin of whole-leaf hops containing resins and aromatic oils. The beauty of Cryo Hops® pellets are that they provide more potency than regular hops and soak up less of your precious beer, helping brewers be more efficient in the brewing process.



Hop Variety

AMARILLO® BRAND VGXP01

Aroma: Grapefruit, Orange, Lemon, Melon, Apricot, Peach

Discovered by Virgil Gamache Farms, Amarillo® is one of the top ten aroma varieties utilised by craft brewers. It features relatively high alpha acids along with extremely high levels of myrcene for citrus and grapefruit flavours.

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Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Aroma	14-18	10-12	2-4

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Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AZACCA® BRAND ADHA 483	Aroma	18-22	8-10	2-4

Aroma: Mango, Papaya, Orange, Grapefruit, Lemon, Piney, Spicy, Pineapple, Grassy, Tropical Fruit, Citrus

Azacca®, named for the Haitian god of agriculture, is a hop big in citrus and tropical fruit tones. It's excellent aromatic qualities have quickly made Azacca® a go-to hop for late and dry hop additions in varying styles of beer.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASCADE	Aroma	12-16	11-16	2-4

Aroma: Grapefruit, Floral, Pine

Originating from the USDA-ARA breeding program, Cascade is an aroma-type cultivar bred in 1956 and released in 1972. It was developed by open pollination of a Fuggle seedling. Cascade is the most popular variety in craft brewing and is known for having a unique floral, spicy and citrus character, with balanced bittering potential.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASHMERE	Dual-Purpose	14-18	13-15	1-3

Aroma: Melon, Lemon, Lime, Spice

Developed by Washington State University and released in 2013, Cashmere is the result of a marriage of Cascade and Northern Brewer. It contains higher alpha acid content than Cascade and twice as much humulene providing smooth bitterness and a mild citrus fruit aroma

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CENTENNIAL	Dual-Purpose	15-19	6-8	3-5

Aroma: Lemon, Floral, Orange Blossom

Bred in 1974 and released by Washington State University in 1990, Centennial is an aroma-type cultivar that has found favor as one of the most popular varieties in craft brewing. It is often referred to as a super-Cascade (containing nearly double the alpha content), and can be used for bittering purposes. Centennial is a diploid cross between Brewer's Gold and a USDA male.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CHINOOK	Dual-Purpose	20-24	6-8	3-5

Aroma: Grapefruit, Spicy, Pine

Developed by the USDA breeding program in Washington State and released in 1985 as a high alpha bittering variety, Chinook is a cross between Petham Golding and a USDA male. In recent years, it has found favour as a dual-purpose hop in the craft-brewing community as a result of its spice and pine aroma characteristics.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CITRA® BRAND HBC 394	Aroma	22-26	6-8	3-6

Aroma: Grapefruit, Melon, Lime, Gooseberry, Passion Fruit

Developed by Hop Breeding Company and released in 2007, Citra® Brand HBC 394 features high alpha acids and total oil contents-with a low percentage of co-humulone. It is one of the top ten aroma varieties for craft brewers imparting distinct citrus and tropical fruit flavours.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
COLUMBUS/CTZ	Bittering	24-28	7-9	3-6

Aroma: Black Pepper, Dank, Red Fruit

Originally selected by Charles Zimmerman for Hopunion Columbus is a descendant of Nugget. It is a high alpha variety and is primarily used for bittering purposes. Columbus is often referred to as CTZ, a trio of similar hops including Tomahawk® and Zeus.

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Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6
Aroma: Melon, Berry, Mandarin Orange, Lime, Papay	ya, Green Peppers, Apple	, Mango		
Developed by Hop Breeding Company and released i and extremely high oil content. This variety bursts ou by Autumn harvest.	in 2014, Ekuanot® Bran t of the spring soil in vibr	d HBC 366 featur ant yellow and grad	es pronounced ar dually matures to	oma characteristic a deep green colou
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
IDAHO 7 [®] BRAND J-007	Aroma	21-25	7-9	3-5
Aroma: Pineapple, Peach, Pine, Resin, Mango, Blac	ck Tea			
Idaho 7® was bred and released by Jackson Farms r apricot, orange, red grapefruit, papaya) with big note	near Boise, Idaho. Idaho es of resiny pine and hint	7® presents as pu s of black tea.	ungent tropical fro	uit and citrus (thin
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
LORAL [®] BRAND HBC 291	Dual-Purpose	18-23%	_	3.0-4.9
Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit				
Developed by Hop Breeding Company and released between old-and-new world hop aromatics. It has t brewery.	in 2016, Loral® Brand H he ability to complemen	HBC 291 has a no t all beer styles, r	ble heritage that naking it a very v	straddles the fenc versatile hop in th
Hen Variaty				
hop variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100
Hop Variety MOSAIC® BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released	Aroma n, Bubble Gum	22-26	5-8	3-5
MOSAIC [®] BRAND HBC 369	Aroma n, Bubble Gum in 2012, Mosaic® Brand vourably into a variety of	22-26 HBC 369 contai beer styles. It is a	5-8 ns high alpha cor daughter of Simo	ntent and features coe® Brand YCR 1
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav	Aroma n, Bubble Gum in 2012, Mosaic® Brand vourably into a variety of	22-26 HBC 369 contai beer styles. It is a	5-8 ns high alpha cor daughter of Simo	3-5 ntent and features coe® Brand YCR 1
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho	Aroma n, Bubble Gum in 2012, Mosaic® Branc vourably into a variety of onor of the artistic assortr	22-26 HBC 369 contain beer styles. It is a nent of aromas an	5-8 ns high alpha cor daughter of Simo d flavours it is ca	3-5 ntent and features coe® Brand YCR 1 pable of presenting
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho Hop Variety	Aroma n, Bubble Gum in 2012, Mosaic® Branc vourably into a variety of onor of the artistic assortr Brewing Usage Dual-Purpose	22-26 HBC 369 contai beer styles. It is a nent of aromas an Alpha Acid %	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid %	3-5 ntent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho Hop Variety SABRO™ BRAND HBC 438	Aroma Aroma in Bubble Gum in 2012, Mosaic® Branc vourably into a variety of onor of the artistic assortr Brewing Usage Dual-Purpose Herbal o Breeding Company. Sabi esult of a unique cross po	22-26 d HBC 369 contain beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma ho	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus	3-5 tent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of the p. With a robus
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, I Sabro [™] HBC 438 is the newest release from the Hop fruity and citrus flavours. Sabro's [™] pedigree is the r brewing performance, Sabro [™] proves to be a strongle	Aroma Aroma in Bubble Gum in 2012, Mosaic® Branc vourably into a variety of onor of the artistic assortr Brewing Usage Dual-Purpose Herbal o Breeding Company. Sabi esult of a unique cross po	22-26 d HBC 369 contain beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma ho	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus	3-5 ntent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of s hop. With a robus to beer.
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, I Sabro [™] HBC 438 is the newest release from the Hop fruity and citrus flavours. Sabro's [™] pedigree is the r	Aroma Aroma in Bubble Gum in 2012, Mosaic® Branc vourably into a variety of onor of the artistic assortr Brewing Usage Dual-Purpose Herbal b Breeding Company, Sabi esult of a unique cross po ly expressive hop that tra	22-26 d HBC 369 contain beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma hor pllination of a fermination of a	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus incredibly well in	3-5 ntent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of s hop. With a robus to beer.
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, I Sabro [™] HBC 438 is the newest release from the Hop fruity and citrus flavours. Sabro's [™] pedigree is the r brewing performance, Sabro [™] proves to be a strong Hop Variety	Aroma Aroma in Bubble Gum in 2012, Mosaic® Brance vourably into a variety of phor of the artistic assortr Brewing Usage Dual-Purpose Herbal b Breeding Company. Sabi esult of a unique cross per ly expressive hop that tra Brewing Usage Dual-Purpose	22-26 d HBC 369 contain beer styles. It is a ment of aromas an Alpha Acid % 22-26 ro™ is an aroma ho ollination of a ferm. nslates its flavour Alpha Acid %	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid %	3-5 tent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of to beer. Total Oil (mL/100g
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, I Sabro [™] HBC 438 is the newest release from the Hop fruity and citrus flavours. Sabro's [™] pedigree is the r brewing performance, Sabro [™] proves to be a strongl Hop Variety SIMCOE [®] BRAND YCR 14	Aroma Aroma Aroma in 2012, Mosaic® Brance vourably into a variety of phor of the artistic assortr Brewing Usage Dual-Purpose Herbal De Breeding Company, Sabile esult of a unique cross prise ly expressive hop that tra Brewing Usage Dual-Purpose Dual-Purpose bble Gum d in 2000, Simcoe® is	22-26 d HBC 369 contain beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma ho ollination of a ferminal nslates its flavour Alpha Acid % 22-26 known for its br	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility	3-5 ntent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of 5 hop. With a robust to beer. Total Oil (mL/100g 2.5-4.5 and unique arom
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, I Sabro [™] HBC 438 is the newest release from the Hop fruity and citrus flavours. Sabro's [™] pedigree is the r brewing performance, Sabro [™] proves to be a strong Hop Variety SIMCOE [®] BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bub Developed by Yakima Chief Ranches and released	Aroma Aroma Aroma in 2012, Mosaic® Brance vourably into a variety of phor of the artistic assortr Brewing Usage Dual-Purpose Herbal De Breeding Company, Sabile esult of a unique cross prise ly expressive hop that tra Brewing Usage Dual-Purpose Dual-Purpose bble Gum d in 2000, Simcoe® is	22-26 d HBC 369 contain beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma ho ollination of a ferminal nslates its flavour Alpha Acid % 22-26 known for its br	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility	3-5 ntent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of s hop. With a robust to beer. Total Oil (mL/100g 2.5-4.5 and unique arom
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom Developed by Hop Breeding Company and released unique and complex aroma profile that translates fav and a Nugget-derived male. Mosaic® is named in ho Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, I Sabro [™] HBC 438 is the newest release from the Hop fruity and citrus flavours. Sabro's [™] pedigree is the r brewing performance, Sabro [™] proves to be a strong Hop Variety SIMCOE [®] BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bub Developed by Yakima Chief Ranches and released characteristics. It continues to rise in popularity bec	Aroma Aroma h, Bubble Gum in 2012, Mosaic® Brance vourably into a variety of phor of the artistic assortr Brewing Usage Dual-Purpose Herbal b Breeding Company. Sabile b Breeding Company. Sabile b Breeding Company. Sabile pual-Purpose Dual-Purpose Dual-Purpose bble Gum d in 2000, Simcoe® is coming one of the top ten	22-26 d HBC 369 contain beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma ho ollination of a ferminal nslates its flavour Alpha Acid % 22-26 known for its brown varieties in the crossing known for its brown	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility aft and home bre	3-5 tent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of s hop. With a robust to beer. Total Oil (mL/100g 2.5-4.5 and unique arom wing industries.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6
Aroma: Melon, Berry, Mandarin Orange, Lime, Pa	paya, Green Peppers, Apple	, Mango		
Developed by Hop Breeding Company and release and extremely high oil content. This variety bursts by Autumn harvest.	ed in 2014, Ekuanot® Bran out of the spring soil in vibr	d HBC 366 featur ant yellow and gra	es pronounced ar dually matures to	oma characteristic a deep green colou
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
IDAHO 7 [®] BRAND J-007	Aroma	21-25	7-9	3-5
Aroma: Pineapple, Peach, Pine, Resin, Mango, E	Black Tea			
Idaho 7® was bred and released by Jackson Farn apricot, orange, red grapefruit, papaya) with big r	ns near Boise, Idaho. Idaho notes of resiny pine and hint	7® presents as pu s of black tea.	ungent tropical fro	uit and citrus (thin
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
LORAL [®] BRAND HBC 291	Dual-Purpose	18-23%	-	3.0-4.9
Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit				
Developed by Hop Breeding Company and release between old-and-new world hop aromatics. It ha brewery.	ed in 2016, Loral® Brand H is the ability to complemen	HBC 291 has a no t all beer styles, r	ble heritage that making it a very v	straddles the fenc versatile hop in th
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
MOSAIC [®] BRAND HBC 369	Aroma	22-26	5-8	3-5
		22-20	0.0	00
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss	som, Bubble Gum			
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in	som, Bubble Gum ed in 2012, Mosaic® Branc favourably into a variety of	d HBC 369 contai beer styles. It is a	ns high alpha cor daughter of Simo	ntent and features
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in Hop Variety	som, Bubble Gum ed in 2012, Mosaic® Branc favourably into a variety of honor of the artistic assortr Brewing Usage	d HBC 369 contai beer styles. It is a ment of aromas an Alpha Acid %	ns high alpha cor daughter of Simo d flavours it is ca Beta Acid %	ntent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in Hop Variety	som, Bubble Gum ed in 2012, Mosaic® Branc favourably into a variety of honor of the artistic assort	d HBC 369 contai beer styles. It is a nent of aromas an	ns high alpha cor daughter of Simo d flavours it is ca	ntent and features coe® Brand YCR 1 pable of presentin
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in Hop Variety SABRO [™] BRAND HBC 438	som, Bubble Gum ed in 2012, Mosaic® Brand favourably into a variety of honor of the artistic assort Brewing Usage Dual-Purpose	d HBC 369 contai beer styles. It is a ment of aromas an Alpha Acid %	ns high alpha cor daughter of Simo d flavours it is ca Beta Acid %	ntent and features coe® Brand YCR 1 pable of presentin Total Oil (mL/100g
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fru Sabro [™] HBC 438 is the newest release from the b	som, Bubble Gum ed in 2012, Mosaic® Brand favourably into a variety of honor of the artistic assort Brewing Usage Dual-Purpose it, Herbal	d HBC 369 contai beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma h	ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11	ntent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of
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Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fru Sabro™ HBC 438 is the newest release from the H fruity and citrus flavours. Sabro's™ pedigree is the brewing performance, Sabro™ proves to be a strop Hop Variety	som, Bubble Gum ed in 2012, Mosaic® Brand favourably into a variety of honor of the artistic assort Brewing Usage Dual-Purpose it, Herbal Hop Breeding Company. Sabi he result of a unique cross po ongly expressive hop that tra	d HBC 369 contai beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma h ollination of a fem nslates its flavour	ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in	tent and features coe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of s hop. With a robus to beer.
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Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in	som, Bubble Gum ed in 2012, Mosaic® Brand a favourably into a variety of a honor of the artistic assort Brewing Usage Dual-Purpose it, Herbal Hop Breeding Company. Sabu he result of a unique cross po ongly expressive hop that tra Brewing Usage Dual-Purpose Bubble Gum used in 2000, Simcoe® is	d HBC 369 contai beer styles. It is a ment of aromas an <u>Alpha Acid %</u> 22-26 ro™ is an aroma he ollination of a fem nslates its flavour <u>Alpha Acid %</u> 22-26 known for its br	ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility	tent and features coe® Brand YCR 1 pable of presenting 2-5 for its complexity of to beer. Total Oil (mL/100g 2.5-4.5 and unique arom
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fru Sabro [™] HBC 438 is the newest release from the H fruity and citrus flavours. Sabro's [™] pedigree is th brewing performance, Sabro [™] proves to be a stroc Hop Variety SIMCOE® BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, E Developed by Yakima Chief Ranches and relea characteristics. It continues to rise in popularity b	som, Bubble Gum ed in 2012, Mosaic® Brand a favourably into a variety of a honor of the artistic assort Brewing Usage Dual-Purpose it, Herbal Hop Breeding Company. Sabu he result of a unique cross po ongly expressive hop that tra Brewing Usage Dual-Purpose Bubble Gum used in 2000, Simcoe® is	d HBC 369 contai beer styles. It is a ment of aromas an <u>Alpha Acid %</u> 22-26 ro™ is an aroma he ollination of a fem nslates its flavour <u>Alpha Acid %</u> 22-26 known for its br	ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility	tent and features coe® Brand YCR 1 pable of presentin 2-5 for its complexity of to beer. Total Oil (mL/100g 2.5-4.5 and unique arom
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fru Sabro [™] HBC 438 is the newest release from the H fruity and citrus flavours. Sabro's [™] pedigree is th brewing performance, Sabro' [™] proves to be a stroc Hop Variety SIMCOE® BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, B Developed by Yakima Chief Ranches and relea characteristics. It continues to rise in popularity the Hop Variety	som, Bubble Gum ed in 2012, Mosaic® Brand a favourably into a variety of a honor of the artistic assort Brewing Usage Dual-Purpose it, Herbal Hop Breeding Company. Sabu he result of a unique cross po ongly expressive hop that tra Brewing Usage Dual-Purpose Bubble Gum used in 2000, Simcoe® is becoming one of the top ten	d HBC 369 contai beer styles. It is a ment of aromas an <u>Alpha Acid %</u> 22-26 ro™ is an aroma he ollination of a fem nslates its flavour <u>Alpha Acid %</u> 22-26 known for its br varieties in the cr	ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility aft and home bre	tent and features coe® Brand YCR 1 pable of presentin 2-5 for its complexity of to beer. Total Oil (mL/100g 2.5-4.5 and unique arom wing industries.
Aroma: Blueberry, Tangerine, Papaya, Rose, Bloss Developed by Hop Breeding Company and releas unique and complex aroma profile that translates and a Nugget-derived male. Mosaic® is named in Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fru Sabro [™] HBC 438 is the newest release from the H fruity and citrus flavours. Sabro's™ pedigree is th brewing performance, Sabro [™] proves to be a stroc Hop Variety SIMCOE® BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, E Developed by Yakima Chief Ranches and relea	som, Bubble Gum ed in 2012, Mosaic® Brand favourably into a variety of a honor of the artistic assort Brewing Usage Dual-Purpose it, Herbal Hop Breeding Company. Sabi he result of a unique cross pro ongly expressive hop that tra Brewing Usage Dual-Purpose Bubble Gum ised in 2000, Simcoe® is becoming one of the top ten Brewing Usage Dual-Purpose	d HBC 369 contai beer styles. It is a nent of aromas an Alpha Acid % 22-26 ro™ is an aroma h ollination of a fem nslates its flavour Alpha Acid % 22-26 known for its br varieties in the cr Alpha Acid %	ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility aft and home bre	tent and features coe® Brand YCR 1 pable of presentin 2-5 for its complexity of to beer. Total Oil (mL/100g 2.5-4.5 and unique arom wing industries.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6
Aroma: Melon, Berry, Mandarin Orange, Lime, Papaya, Gree	n Peppers, Apple	, Mango		
Developed by Hop Breeding Company and released in 2014 and extremely high oil content. This variety bursts out of the by Autumn harvest.	l, Ekuanot® Bran spring soil in vibra	d HBC 366 featur ant yellow and gra	es pronounced and dually matures to	oma characteristics a deep green colour
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
IDAHO 7 [®] BRAND J-007	Aroma	21-25	7-9	3-5
Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea				
Idaho 7 $^{\mbox{$\mathbb R$}}$ was bred and released by Jackson Farms near Bo apricot, orange, red grapefruit, papaya) with big notes of res	ise, Idaho. Idaho siny pine and hint	7® presents as pu s of black tea.	ungent tropical fru	uit and citrus (think
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
LORAL [®] BRAND HBC 291	Dual-Purpose	18-23%	_	3.0-4.9
Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit				
Developed by Hop Breeding Company and released in 2016 between old-and-new world hop aromatics. It has the abili brewery.	5, Loral® Brand H ity to complement	IBC 291 has a no t all beer styles, r	ble heritage that a making it a very v	straddles the fence rersatile hop in the
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
MOSAIC [®] BRAND HBC 369	Aroma	22-26	5-8	3-5
Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubb	le Gum			
Developed by Hop Breeding Company and released in 2012 unique and complex aroma profile that translates favourably and a Nugget-derived male. Mosaic® is named in honor of t	y into a variety of	beer styles. It is a	daughter of Simo	oe® Brand YCR 14
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SABRO™ BRAND HBC 438	Dual-Purpose	22-26	9 -11	2-5
Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal				
Sabro [™] HBC 438 is the newest release from the Hop Breedi fruity and citrus flavours. Sabro's [™] pedigree is the result of brewing performance, Sabro [™] proves to be a strongly expre	a unique cross po	ollination of a fem	ale neomexicanus	hop. With a robust
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SIMCOE® BRAND YCR 14	Dual-Purpose	22-26	6-8	2.5-4.5
Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gu	m			
Developed by Yakima Chief Ranches and released in 20 characteristics. It continues to rise in popularity becoming of	000, Simcoe® is one of the top ten	known for its br varieties in the cr	ewing versatility aft and home brev	and unique aroma wing industries.
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
TALUS™ BRAND HBC 692	Dual-Purpose	-	-	-
Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pi	ine Resin, Tropica	l Fruit		
Talus ™ delivers big aromas of pink grapefruit, citrus rin impactful aromas remain throughout the brewing process. V	ds. dried roses. p	ine resin. tropica	l fruits and sage. Id is what you'll g	These unique and et in your glass.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6
Aroma: Melon, Berry, Mandarin Orange, Lime, Papa	aya, Green Peppers, Apple	, Mango		
Developed by Hop Breeding Company and released and extremely high oil content. This variety bursts o by Autumn harvest.	l in 2014, Ekuanot® Bran out of the spring soil in vibr	d HBC 366 featur ant yellow and grad	es pronounced ar dually matures to	roma characteristic a deep green colou
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
IDAHO 7 [®] BRAND J-007	Aroma	21-25	7-9	3-5
Aroma: Pineapple, Peach, Pine, Resin, Mango, Bla	ack Tea			
Idaho 7® was bred and released by Jackson Farms apricot, orange, red grapefruit, papaya) with big no	s near Boise, Idaho. Idaho tes of resiny pine and hint	7® presents as pu s of black tea.	ingent tropical fri	uit and citrus (thir
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
LORAL [®] BRAND HBC 291	Dual-Purpose	18-23%	-	3.0-4.9
Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit				
Developed by Hop Breeding Company and released between old-and-new world hop aromatics. It has brewery.	d in 2016, Loral® Brand F the ability to complemen	HBC 291 has a no t all beer styles, n	ble heritage that naking it a very v	straddles the fenc versatile hop in th
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso	Aroma m, Bubble Gum	22-26	5-8	Total Oil (mL/100) 3-5 ntent and features
Hop Variety MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic® is named in h	Aroma m, Bubble Gum d in 2012, Mosaic® Brand avourably into a variety of	22-26 HBC 369 contain beer styles. It is a	5-8 ns high alpha cor daughter of Simo	3-5 ntent and features coe® Brand YCR 1
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic [®] is named in h	Aroma m, Bubble Gum d in 2012, Mosaic® Brand avourably into a variety of	22-26 HBC 369 contain beer styles. It is a	5-8 ns high alpha cor daughter of Simo	3-5 ntent and features coe® Brand YCR 1 pable of presentin
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic® is named in t Hop Variety SABRO [™] BRAND HBC 438	Aroma Aroma am, Bubble Gum d in 2012, Mosaic® Branc avourably into a variety of nonor of the artistic assortr Brewing Usage Dual-Purpose	22-26 HBC 369 contain beer styles. It is a nent of aromas and	5-8 ns high alpha cor daughter of Simo d flavours it is ca	3-5 ntent and features coe® Brand YCR 1 pable of presentin
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic® is named in f Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Sabro [™] HBC 438 is the newest release from the Ho fruity and citrus flavours. Sabro's [™] pedigree is the	Aroma Aroma am, Bubble Gum d in 2012, Mosaic® Branc avourably into a variety of honor of the artistic assortr Brewing Usage Dual-Purpose , Herbal op Breeding Company. Sabi result of a unique cross of	22-26 d HBC 369 contain beer styles. It is a nent of aromas and Alpha Acid % 22- 26 ro™ is an aroma ho plination of a fem	5-8 ns high alpha cor daughter of Simo d flavours it is ca <u>Beta Acid %</u> 9-11 op that is notable	3-5 ntent and features coe® Brand YCR 1 pable of presentin Total Oil (mL/100) 2-5 for its complexity
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic® is named in f Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Sabro [™] HBC 438 is the newest release from the Ho fruity and citrus flavours. Sabro's [™] pedigree is the brewing performance, Sabro [™] proves to be a stron	Aroma Aroma am, Bubble Gum d in 2012, Mosaic® Branc avourably into a variety of honor of the artistic assortr Brewing Usage Dual-Purpose , Herbal op Breeding Company. Sabi result of a unique cross of	22-26 d HBC 369 contain beer styles. It is a nent of aromas and Alpha Acid % 22- 26 ro™ is an aroma ho plination of a fem	5-8 ns high alpha cor daughter of Simo d flavours it is ca <u>Beta Acid %</u> 9-11 op that is notable	3-5 ntent and features coe® Brand YCR 1 pable of presentin Total Oil (mL/100) 2-5 for its complexity of s hop. With a robu to beer.
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic® is named in h Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Sabro [™] HBC 438 is the newest release from the Ho fruity and citrus flavours. Sabro's [™] pedigree is the brewing performance, Sabro [™] proves to be a strong Hop Variety	Aroma Aroma am, Bubble Gum d in 2012, Mosaic® Branc avourably into a variety of nonor of the artistic assortr Brewing Usage Dual-Purpose , Herbal op Breeding Company. Sabl result of a unique cross pr gly expressive hop that tra	22-26 d HBC 369 contain beer styles. It is a nent of aromas and Alpha Acid % 22-26 ro™ is an aroma ho ollination of a feman nslates its flavour	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 9 -11 op that is notable ale neomexicanus incredibly well in	3-5 ntent and features coe® Brand YCR 1 pable of presentin Total Oil (mL/100) 2-5 for its complexity of shop. With a robu
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f	Aroma Aroma am, Bubble Gum d in 2012, Mosaic® Branc avourably into a variety of honor of the artistic assortr Brewing Usage Dual-Purpose , Herbal op Breeding Company. Sabi result of a unique cross pr gly expressive hop that tra Brewing Usage Dual-Purpose	22-26 d HBC 369 contain beer styles. It is a nent of aromas and Alpha Acid % 22-26 ro™ is an aroma ho ollination of a fema nslates its flavour Alpha Acid %	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid %	3-5 ntent and features coe® Brand YCR 1 pable of presentin Total Oil (mL/100) 2-5 for its complexity of s hop. With a robu to beer. Total Oil (mL/100)
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic® is named in f Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Sabro [™] HBC 438 is the newest release from the Ho fruity and citrus flavours. Sabro's [™] pedigree is the brewing performance, Sabro [™] proves to be a strony Hop Variety SIMCOE [®] BRAND YCR 14	Aroma Aroma am, Bubble Gum d in 2012, Mosaic® Branc avourably into a variety of nonor of the artistic assortr Brewing Usage Dual-Purpose , Herbal op Breeding Company. Sabi result of a unique cross pr gly expressive hop that tra Brewing Usage Dual-Purpose ubble Gum ed in 2000. Simcoe® is	22-26 d HBC 369 contain beer styles. It is a nent of aromas and Alpha Acid % 22-26 ro™ is an aroma ho ollination of a fema nslates its flavour Alpha Acid % 22-26 known for its bro	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility	3-5 ntent and features coe® Brand YCR 1 pable of presentin Total Oil (mL/100) 2-5 for its complexity of s hop. With a robu to beer. Total Oil (mL/100) 2.5-4.5 and unique arom
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic® is named in f Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Sabro [™] HBC 438 is the newest release from the Ho fruity and citrus flavours. Sabro's [™] pedigree is the brewing performance, Sabro [™] proves to be a strong Hop Variety SIMCOE [®] BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bu Developed by Yakima Chief Ranches and release	Aroma Aroma am, Bubble Gum d in 2012, Mosaic® Branc avourably into a variety of nonor of the artistic assortr Brewing Usage Dual-Purpose , Herbal op Breeding Company. Sabi result of a unique cross pr gly expressive hop that tra Brewing Usage Dual-Purpose ubble Gum ed in 2000. Simcoe® is	22-26 d HBC 369 contain beer styles. It is a nent of aromas and Alpha Acid % 22-26 ro™ is an aroma ho ollination of a fema nslates its flavour Alpha Acid % 22-26 known for its bro	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility	3-5 ntent and features coe® Brand YCR 1 pable of presentin Total Oil (mL/100) 2-5 for its complexity of s hop. With a robu to beer. Total Oil (mL/100) 2.5-4.5 and unique arom
MOSAIC [®] BRAND HBC 369 Aroma: Blueberry, Tangerine, Papaya, Rose, Blosso Developed by Hop Breeding Company and released unique and complex aroma profile that translates f and a Nugget-derived male. Mosaic® is named in f Hop Variety SABRO [™] BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Sabro [™] HBC 438 is the newest release from the Ho fruity and citrus flavours. Sabro's [™] pedigree is the brewing performance, Sabro [™] proves to be a stron Hop Variety SIMCOE [®] BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bu Developed by Yakima Chief Ranches and release characteristics. It continues to rise in popularity be	Aroma Aroma am, Bubble Gum d in 2012, Mosaic® Branc avourably into a variety of nonor of the artistic assortr Brewing Usage Dual-Purpose , Herbal op Breeding Company. Sabi result of a unique cross pr gly expressive hop that tra Brewing Usage Dual-Purpose ubble Gum ed in 2000, Simcoe® is ecoming one of the top ten	22-26 d HBC 369 contain beer styles. It is a nent of aromas and Alpha Acid % 22-26 ro™ is an aroma ho ollination of a fema nslates its flavour Alpha Acid % 22-26 known for its bro varieties in the cra	5-8 ns high alpha cor daughter of Simo d flavours it is ca Beta Acid % 9-11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility aft and home bre	3-5 ntent and features coe® Brand YCR 1 pable of presentin Total Oil (mL/100) 2-5 for its complexity of s hop. With a robut to beer. Total Oil (mL/100) 2.5-4.5 and unique aromving industries.

lop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6
Aroma: Melon, Berry, Mandarin Orange, Lime, Papaya	, Green Peppers, Apple,	, Mango		
Developed by Hop Breeding Company and released in and extremely high oil content. This variety bursts out on by Autumn harvest.	2014, Ekuanot® Bran of the spring soil in vibra	d HBC 366 feature ant yellow and grac	es pronounced ar lually matures to	oma characteristic a deep green colou
lop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
DAHO 7 [®] BRAND J-007	Aroma	21-25	7-9	3-5
Aroma: Pineapple, Peach, Pine, Resin, Mango, Black	Теа			
daho 7® was bred and released by Jackson Farms ne apricot, orange, red grapefruit, papaya) with big notes	ear Boise, Idaho. Idaho of resiny pine and hints	7® presents as pu s of black tea.	ngent tropical fr	uit and citrus (thin
lop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
ORAL® BRAND HBC 291	Dual-Purpose	18-23%	-	3.0-4.9
Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit				
Developed by Hop Breeding Company and released in between old-and-new world hop aromatics. It has the brewery.	2016, Loral® Brand F ability to complement	IBC 291 has a nol t all beer styles, n	ble heritage that naking it a very v	straddles the fenc versatile hop in th
lop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g
MOSAIC [®] BRAND HBC 369	Aroma	22-26	5-8	3-5
Developed by Hop Breeding Company and released in	2012, Mosaic® Branc	I HBC 369 contair	ns high alpha cor	ntent and features
Developed by Hop Breeding Company and released in unique and complex aroma profile that translates favo and a Nugget-derived male. Mosaic® is named in hon	urably into a variety of	beer styles. It is a	daughter of Simo	coe® Brand YCR 1
unique and complex aroma profile that translates favo and a Nugget-derived male. Mosaic® is named in hon Hop Variety	urably into a variety of or of the artistic assortr Brewing Usage	beer styles. It is a nent of aromas and Alpha Acid %	daughter of Simo d flavours it is ca Beta Acid %	coe® Brand YCR 1 pable of presenting Total Oil (mL/100g
unique and complex aroma profile that translates favo and a Nugget-derived male. Mosaic® is named in hon Hop Variety SABRO™ BRAND HBC 438	urably into a variety of or of the artistic assortr Brewing Usage Dual-Purpose	beer styles. It is a nent of aromas and	daughter of Simo d flavours it is ca	coe® Brand YCR 1 pable of presenting
unique and complex aroma profile that translates favo and a Nugget-derived male. Mosaic® is named in hon Hop Variety	urably into a variety of or of the artistic assortr Brewing Usage Dual-Purpose erbal Breeding Company. Sabr	beer styles. It is a nent of aromas and Alpha Acid % 22- 26 ro™ is an aroma ho Illination of a fema	daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable	Total Oil (mL/100g 2-5
anique and complex aroma profile that translates favo and a Nugget-derived male. Mosaic® is named in hon Hop Variety SABRO™ BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, He Sabro™ HBC 438 is the newest release from the Hop E cruity and citrus flayours. Sabro's™ pedigree is the res	urably into a variety of or of the artistic assortr Brewing Usage Dual-Purpose erbal Breeding Company. Sabr	beer styles. It is a nent of aromas and Alpha Acid % 22- 26 ro™ is an aroma ho Julination of a fema	daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable	Total Oil (mL/100g 2-5
anique and complex aroma profile that translates favo and a Nugget-derived male. Mosaic® is named in hon Hop Variety SABRO™ BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, He Sabro™ HBC 438 is the newest release from the Hop E Fruity and citrus flavours. Sabro's™ pedigree is the res prewing performance, Sabro™ proves to be a strongly	urably into a variety of or of the artistic assortr Brewing Usage Dual-Purpose erbal Breeding Company. Sabr sult of a unique cross po expressive hop that tran	beer styles. It is a nent of aromas and Alpha Acid % 22- 26 22- 26 ro™ is an aroma ho ollination of a fema nslates its flavour	daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in	toe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of hop. With a robus to beer.
and a Nugget-derived male. Mosaic® is named in hon Hop Variety SABRO™ BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, He Sabro™ HBC 438 is the newest release from the Hop E ruity and citrus flavours. Sabro's™ pedigree is the res prewing performance, Sabro™ proves to be a strongly Hop Variety	urably into a variety of or of the artistic assortr Brewing Usage Dual-Purpose erbal Breeding Company. Sabr sult of a unique cross po expressive hop that trai Brewing Usage Dual-Purpose	beer styles. It is a nent of aromas and Alpha Acid % 22- 26 22- 26 20™ is an aroma ho Illination of a fema Islates its flavour Alpha Acid %	daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid %	Total Oil (mL/100g 2-5 for its complexity of hop. With a robus to beer. Total Oil (mL/100g
Inique and complex aroma profile that translates favo and a Nugget-derived male. Mosaic® is named in hon Hop Variety SABRO™ BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, He Sabro™ HBC 438 is the newest release from the Hop E Fruity and citrus flavours. Sabro's™ pedigree is the res prewing performance, Sabro™ proves to be a strongly Hop Variety SIMCOE® BRAND YCR 14	urably into a variety of or of the artistic assortr Brewing Usage Dual-Purpose erbal Breeding Company. Sabr sult of a unique cross po expressive hop that trai Brewing Usage Dual-Purpose le Gum in 2000, Simcoe® is	beer styles. It is a nent of aromas and Alpha Acid % 22- 26 ro™ is an aroma ho ollination of a fema nslates its flavour Alpha Acid % 22-26 known for its bre	daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility	toe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of to beer. Total Oil (mL/100g 2.5-4.5 and unique arom
And a Nugget-derived male. Mosaic® is named in hon Hop Variety SABRO™ BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, He Sabro™ HBC 438 is the newest release from the Hop E iruity and citrus flavours. Sabro's™ pedigree is the res prewing performance, Sabro™ proves to be a strongly Hop Variety SIMCOE® BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubb Developed by Yakima Chief Ranches and released	urably into a variety of or of the artistic assortr Brewing Usage Dual-Purpose erbal Breeding Company. Sabr sult of a unique cross po expressive hop that trai Brewing Usage Dual-Purpose le Gum in 2000, Simcoe® is	beer styles. It is a nent of aromas and Alpha Acid % 22- 26 ro™ is an aroma ho ollination of a fema nslates its flavour Alpha Acid % 22-26 known for its bre	daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility	toe® Brand YCR 1 pable of presenting Total Oil (mL/100g 2-5 for its complexity of to beer. Total Oil (mL/100g 2.5-4.5 and unique arom
And a Nugget-derived male. Mosaic® is named in hon Hop Variety SABRO™ BRAND HBC 438 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, He Sabro™ HBC 438 is the newest release from the Hop E fruity and citrus flavours. Sabro's™ pedigree is the reso prewing performance, Sabro™ proves to be a strongly Hop Variety SIMCOE® BRAND YCR 14 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubb Developed by Yakima Chief Ranches and released characteristics. It continues to rise in popularity becor	urably into a variety of or of the artistic assortr Brewing Usage Dual-Purpose erbal Breeding Company. Sabr sult of a unique cross po expressive hop that trai Brewing Usage Dual-Purpose le Gum in 2000, Simcoe® is ning one of the top ten	beer styles. It is a nent of aromas and Alpha Acid % 22- 26 ro™ is an aroma ho ollination of a fema nslates its flavour Alpha Acid % 22-26 known for its bro varieties in the cra	daughter of Simo d flavours it is ca Beta Acid % 9 -11 op that is notable ale neomexicanus incredibly well in Beta Acid % 6-8 ewing versatility aft and home bre	toe® Brand YCR 1 pable of presentin Total Oil (mL/100g 2-5 for its complexity of to beer. Total Oil (mL/100g 2.5-4.5 and unique arom wing industries.

Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) MOSAIC® BRAND HBC 369 Aroma 22-26 5-8 3-5 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SABRO™ BRAND HBC 438 Dual-Purpose 22-26 9-11 2-5 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal Sabro™ HBC 438 is the newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complex/live of a unique aroma constrained in the oper styles. It is a daughter of the oritic complex/live of a unique aroma constrained in the oper styles. Beta Acid % Total Oil (mL/100g) Sabro™ BRAND HBC 438 She newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complex/live of a unique arose spollin	Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Developed by Hop Breeding Company and released in 2014, Ekuanot@ Brand HBC 366 features pronounced aroma characteristics and extremely high of content. This variety bursts out of the spring soil in vibrant yellow and gradually matures to a deep green colour yellow names. Hop Variety Brewing Usage Apha Acid % Beta Acid % Total OI (mL/100g) IDAHO 7* BRAND J-007 Aroma 21.25 7.9 3.5 Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea Idaho 7® presents as pungent tropical fruit and citrus (think apricot, orange, red grapefruit, papaya) with big notes of resiny pine and hints of black tea. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total OI (mL/100g) LORALE BRAND HBC 291 Brewing Usage Alpha Acid % Beta Acid % Total OI (mL/100g) LORALE BRAND HBC 291 Brewing Usage Alpha Acid % Beta Acid % Total OI (mL/100g) Developed by Hop Breeding Company and released in 2016, Loral@ Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total OI (mL/100g) MosAlce BRAND HBC 369 Aroma 22-26 5-8 3-5 Aroma: Blueberny, Tangerine, Papaya, Rose, Bl	EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6
and extremely high oil content. This variety bursts out of the spring soil in vibrant yellow and gradually matures to a deep green colour by Auturn harvest. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) IDAHO 7® BRAND J-007 Aroma 21-25 7-9 3-5 Aroma 22-26 7-8 3-5 Aroma 21-25 7-9	Aroma: Melon, Berry, Mandarin Orange, Lime, Papa	ya, Green Peppers, Apple	Mango		
DaHO 7* BRAND J-007 Aroma 21-25 7.9 3.5 Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea Aroma 21-25 7.9 3.5 Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea Aroma of Pineapple, Peach, Pine, Resin, Mango, Black Tea 3.5 Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oli (mL/100g) LORAL® BRAND HBC 291 Dual-Purpose 18-23% - 3.0.4.9 Aroma: Fioral, Pepper, Lemon-Citrus, Dark Fruit Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old*and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oli (mL/100g) MoSAIC® BRAND HBC 369 Aroma 22-26 5.8 3.5 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a strand in honor of the artistic assortment of aromas and flavours it is capable of presenting and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting and Nugget Market 288 Dual-Purpose 22-26 9-11 2-5	and extremely high oil content. This variety bursts or	in 2014, Ekuanot® Bran It of the spring soil in vibra	d HBC 366 featu ant yellow and gra	res pronounced ar adually matures to	oma characteristics a deep green colour
Aroma: Pineappie, Peach, Pine, Resin, Mango, Black Tea Idaho 7® was bred and released by Jackson Farms near Boise, Idaho. Idaho 7® presents as pungent tropical fruit and citrus (think apricot, orange, red grapefruit, papaya) with big notes of resiny pine and hints of black tea. Hey Variety Brewing Usage Alpha Acid % Beta Acid % Total Oli (ml/100g) LORAL® BRAND HBC 291 Dual-Purpose 18-23% - 3.0-4.9 Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery. Hey Variety Brewing Usage Alpha Acid % Beta Acid % Total Oli (ml/100g) MOSAIC® BRAND HBC 369 Aroma 22-26 5-8 3-5 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand VCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oli (ml/100g) SABRO [®] BRAND HBC 438 Dual-Purpose 22-26 9 -11 2-5 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal Sabro [®] HBC 438 is the newest release from the Hop Breeding Company. Sabro [™] is an aroma hop that is notable for its complexity of fruity and citrus flavours. Sabro [™] pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing Usage Alpha Acid % Beta Acid % Total Oli (ml/100g) SIMCCE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.54.5 Aroma: Prive Markety Brewing Usage Alpha Acid % Beta Acid % Total Oli (ml/100g) SIMCCE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.54.5 Aroma: Prave Subro Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Developed by Yakima	Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Idaho 7@ was bred and released by Jackson Farms near Boise, Idaho. Idaho 7@ presents as pungent tropical fruit and citrus (think apricot, orange, red grapefruit, papaya) with big notes of resinv pine and hints of black tea. Hep Variety Brewing Usage Alpha Acid % Beta Acid % Total Oli (mL/100g) LORAL* BRAND HBC 291 Dual-Purpose 18-23% 3.0.4.9 Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit Developed by Hop Breeding Company and released in 2016, Loral@ Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery. Hep Variety Brewing Usage Alpha Acid % Beta Acid % Total Oli (mL/100g) MOSALC* BRAND HBC 369 Aroma 22-26 5.8 3.5 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daugither of Simcoe® Brand VCR 11 Total Oli (mL/100g) Agend Y and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting Manda Alugget Alpha Acid % Beta Acid % Total Oli (mL/100g) SABRO ^m BRAND HBC 438 Dual-Purpose 22-26 9-11 2-5	IDAHO 7 [®] BRAND J-007	Aroma	21-25	7-9	3-5
apricot, orange, red grapefruit, papaya) with big notes of resiny pine and hints of black tea. Mathematical Stress of the sensity pine and hints of black tea. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) LORAL® BRAND HBC 291 Dual-Purpose 18-23% - 3.0-4.9 Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) MOSAIC® BRAND HBC 369 Aroma 22-26 5-8 3-5 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 And a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SABRO [™] BRAND HBC 438 Dual-Purpose 22-26 9-11 2-5 <	Aroma: Pineapple, Peach, Pine, Resin, Mango, Bla	ck Tea			
LORAL® BRAND HBC 291 Dual-Purpose 18-23% - 3.0-4.9 Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) MOSAIC® BRAND HBC 369 Aroma 22-26 5-8 3-5 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® in amed in honor of the artistic assortment of aromas and flavours it is capable of presenting Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SABRO™ BRAND HBC 438 Dual-Purpose 22-26 9-11 2-5 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal Sabro™ HBC 438 is the newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complexity of fruity and citrus flavour: Sabro™ proves to be a strongly expressive hop that translates its flavour incredibly well into beer. 46 Hop Variety	Idaho 7 ® was bred and released by Jackson Farms apricot, orange, red grapefruit, papaya) with big not	near Boise, Idaho. Idaho es of resiny pine and hints	7® presents as p s of black tea.	ungent tropical fru	uit and citrus (think
Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) MOSAIC® BRAND HBC 369 Aroma 22-26 5-8 3-5 Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum Developed by Hop Breeding Company and released in 2012, Mosaic@ Brand HBC 39C contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe@ Brand YCR 14 and a Nugget-derived male. Mosaic@ is named in honor of the artistic assortment of aromas and flavours it is capable of presenting Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SABRO [™] BRAND HBC 438 Dual-Purpose 22-26 9-11 2-5 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal Sabro [™] HBC 438 is the newest release from the Hop Breeding Company. Sabro [™] is an aroma hop that is notable for its complexity of fruity and citrus flavours. Sabro [™] proves to be a strongly expressive hop that translates its flavour incredibly well into beer. Total Oil (mL/100g) SMBCO [®] BRAND HBC 438 is the newest release from the Hop Breeding Company. Sabro [™] is an aroma hop that is notable for i	Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SABRO™ BRAND HBC 438 Dual-Purpose 22-26 9-11 2-5 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal Sabro™ HBC 438 is the newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complexity of fruity and citrus flavours. Sabro™ pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro™ proves to be a strongly expressive hop that translates its flavour incredibly well into beer. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SIMCOE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.5-4.5 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) TALUS™ BRAND HBC 692 Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit	Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SABRO™ BRAND HBC 438 Dual-Purpose 22-26 9-11 2-5 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal Sabro™ HBC 438 is the newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complexity of fruity and citrus flavours. Sabro™ pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro™ proves to be a strongly expressive hop that translates its flavour incredibly well into beer. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SinCOE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.5-4.5 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Dual-Purpose 22-26 6-8 2.5-4.5 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Dual-Purpose 22-26 6-8 2.5-4.5 Hop Variety Brewing Usage Alpha Acid % Beta Acid % To	MOSAIC [®] BRAND HBC 369	Aroma	22-26	5-8	3-5
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SABRO™ BRAND HBC 438 Dual-Purpose 22-26 9-11 2-5 Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal Sabro™ HBC 438 is the newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complexity of fruity and citrus flavours. Sabro'™ pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro™ proves to be a strongly expressive hop that translates its flavour incredibly well into beer. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SIMCOE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.5-4.5 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Duel-Purpose 22-26 6-8 2.5-4.5 Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) TALUS™ BRAND HBC 692 Dual-Purpose - - - - Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit -	unique and complex aroma profile that translates fa	avourably into a variety of	beer styles. It is a	a daughter of Simo	coe® Brand YCR 14
Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal Sabro™ HBC 438 is the newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complexity of fruity and citrus flavours. Sabro's™ pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro'™ proves to be a strongly expressive hop that translates its flavour incredibly well into beer. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SIMCOE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.5-4.5 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum - - - - Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. - - Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) Aroma: Pink Grapef	Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Sabro™ HBC 438 is the newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complexity of fruity and citrus flavours. Sabro™ pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro™ proves to be a strongly expressive hop that translates its flavour incredibly well into beer. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SIMCOE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.5-4.5 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) TALUS™ BRAND HBC 692 Dual-Purpose - - - Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit - </td <td>SABRO™ BRAND HBC 438</td> <td>Dual-Purpose</td> <td>22-26</td> <td>9 -11</td> <td>2-5</td>	SABRO™ BRAND HBC 438	Dual-Purpose	22-26	9 -11	2-5
fruity and citrus flavours. Sabro's™ pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro™ proves to be a strongly expressive hop that translates its flavour incredibly well into beer. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) SIMCOE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.5-4.5 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Total Oil (mL/100g) Total Oil (mL/100g) Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) TALUS™ BRAND HBC 692 Dual-Purpose - - - - Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit - -	Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit,	Herbal			
SIMCOE® BRAND YCR 14 Dual-Purpose 22-26 6-8 2.5-4.5 Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) TALUS™ BRAND HBC 692 Dual-Purpose - - - Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit - - -	fruity and citrus flayours. Sabro's™ pedigree is the i	result of a unique cross po	ollination of a fem	nale neomexicanus	hop. With a robust
Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) TALUS™ BRAND HBC 692 Dual-Purpose - - - Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit Fruit - -	Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) TALUS™ BRAND HBC 692 Dual-Purpose Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit	SIMCOE [®] BRAND YCR 14	Dual-Purpose	22-26	6-8	2.5-4.5
characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries. Hop Variety Brewing Usage Alpha Acid % Beta Acid % Total Oil (mL/100g) TALUS™ BRAND HBC 692 Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit	Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bu	bble Gum			
TALUS™ BRAND HBC 692 Dual-Purpose - Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit -	Developed by Yakima Chief Ranches and release characteristics. It continues to rise in popularity bec	d in 2000, Simcoe® is coming one of the top ten	known for its b varieties in the c	rewing versatility raft and home bre	and unique aroma wing industries.
Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit	Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
	TALUS™ BRAND HBC 692	Dual-Purpose	-	-	-
Talus ™ delivers big aromas of pink grapefruit, citrus rinds, dried roses, pine resin, tropical fruits and sage. These unique and	Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried R	Roses, Pine Resin, Tropica	l Fruit		
\sim	Talus ™ delivers big aromas of pink grapefruit. ci	trus rinds, dried roses. p	ine resin. tropica	al fruits and sage.	These unique and



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Yakima Chief Hops[®] CO2 Hop Extract is produced using a supercritical CO2 process which extracts the soft resins and essential oils contained in hops.

Their single varietal extract improve shelf life, yield and versatility, giving beers and extra boost of hop flavours. It is primarily used as a kettle ingredient to provide bitterness. Variety specific flavour/aroma contributions can be expected when used for late kettle or whirlpool additions.

	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASCADE	Aroma	35-42	35-40	4-7

Aroma: Grapefruit, Floral, Pine

Originating from the USDA-ARA breeding program, Cascade is an aroma-type cultivar bred in 1956 and released in 1972. It was developed by open pollination of a Fuggle seedling. Cascade is the most popular variety in craft brewing and is known for having a unique floral, spicy and citrus character, with balanced bittering potential.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CHINOOK	Dual-Purpose	55-62	15-20	6-9

Aroma: Grapefruit, Spicy, Pine

Developed by the USDA breeding program in Washington State and released in 1985 as a high alpha bittering variety, Chinook is a cross between Petham Golding and a USDA male. In recent years, it has found favour as a dual-purpose hop in the craft-brewing community as a result of its spice and pine aroma characteristics.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CITRA® BRAND HBC 394	Aroma	58-66%	14-17%	7-11

Aroma: Citrus, Floral, Stone Fruit, Tropical

Developed by Hop Breeding Company and released in 2007, Citra® Brand HBC 394 features high alpha acids and total oil contents-with a low percentage of co-humulone. It is one of the top ten aroma varieties for craft brewers imparting distinct citrus and tropical fruit flavours.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
COLUMBUS/CTZ	Bittering	55-65	15-20	7-10

Aroma: Black Pepper, Dank, Berry

Originally selected by Charles Zimmerman for Hopunion, Columbus is a descendant of Nugget. It is a high alpha variety and is primarily used for bittering purposes. Columbus is often referred to as CTZ, a trio of similar hops including Tomahawk® and Zeus.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EKUANOT® BRAND HBC 366	Aroma	55-61	14-17%	8-12

Aroma: Melon, Berry, Lime, Apple, Tropical, Green Pepper, Mango, Orange

Developed by Hop Breeding Company and released in 2014, Ekuanot® Brand HBC 366 features pronounced aroma characteristics and extremely high oil content. This variety bursts out of the spring soil in vibrant yellow and gradually matures to a deep green colour by Autumn harvest.

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Hop Variety

MOSAIC® BRAND HBC 369

Aroma: Berry, Citrus, Floral, Tropical

Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting.

Hop Variety

PAHTO[™] BRAND HBC 682

Aroma: Herbal, Earthy, Floral

Pahto[™] is a super alpha hop that consistently delivers a clean and smooth canvas of bitterness for the boil. The Pahto story is every bit as refreshing. Snow melt from Pahto (the native name for Mt. Adams) and the neighboring Cascades provides irrigation for farms and ranches throughout the Yakima Valley.

Hop Variety

SIMCOE[®] BRAND YCR 14

Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum

Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries.

Hop Variety

WARRIOR® BRAND YCR 5

Aroma: Floral, Green Grass, Lemon, Resin, Fruit

Developed by Yakima Chief Ranches, Warrior® Brand YCR 5 was selected for its high alpha content, low co-humulone, good storage stability and tolerance to powdery mildew. It is primarily used in brewing for its mild, clean bittering properties.



6.0		1		
Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)	
Aroma	58-66	15-17	6-9	

Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Bittering	68-75	14-16	4-6

Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Dual-Purpose	60-65	16-19	5-8

Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
Bittering	60-68	16-18	4-7

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Mauribrew's range of yeasts are developed on Aussie soil and are perfect for those who want to brew with local products. Mauribrew specialise in fermentation science and innovation, producing high-calibre yeasts for brewers from all walks of life!



Item Description	Package Size	Attenuation	Flocculation	Optimum Ferment Temp.	Alcohol Tolerance
Ale 514	500g Bag	Med-Low	Med-Low	20-22°C	9.0% abv.
Draught	500g Bag	High	Heavy	13-22°C	9.0% abv.
Weiss	500g Bag	Medium	Low	18-25°C	7.5% abv.
Lager 497	500g Bag	Med-High	Low-Med	12-20°C	8.0% abv.
AB01	500g Bag	High	Med-High	18-30°C	11% abv.

AB Mauri's range of Distilling Yeast, Pinnacle, is perfect for those dabbling in the distilling game. A combination of superior technical services and expertise has resulted in their yeast being an established ingredient in some of the world's finest malt and grain whiskies.



Item Description	Package Size	Optimal pH Range	Optimum Ferment Temp	Cell Count
Distillers Yeast (G)	500g Bag	4.0-5.0	33-37°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (M)	500g Bag	-	28-32°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (MG+)	500g Bag	-	28-38°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (S)	500g Bag	4.0-5.0	33-37°C	> 1 x 10 ¹⁰ cells/g

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Please Note- Not all products are available in all markets.

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Since 1995, White Labs has been devoted to providing customers with the best in yeast, nutrients, enzymes, education and analytical testing. They are committed to giving customers the highest quality liquid yeast cultures and being your partner in creating the best products possible.

The strains listed below are some of the Core Strains Vault Strains that White Labs offers. If you are interested in their whole portfolio, please contact your Sales Manager.



Item Description

WLP001 California Ale Yeast® WLP002 English Ale Yeast WLP004 Irish Ale Yeast WLP005 British Ale Yeast WLP007 Dry English Ale Yeast WLP008 East Coast Ale Yeast WLP009 Australian Ale Yeast WLP013 London Ale Yeast WLP023 Burton Ale Yeast WLP028 Edinburgh Scottish Ale Yeast WLP029 German Ale/Kölsch Ale Yeast WLP036 Düsseldorf Alt Ale Yeast WLP041 Pacific Ale Yeast WLP051 California V Ale Yeast WLP060 American Ale Yeast Blend WLP066 London Fog Ale Yeast WLP067 Coastal Haze Ale Yeast Blend (STA1+)* WLP080 Cream Ale Yeast Blend WLP090 San Diego Super Yeast WLP095 Burlington Ale Yeast WLP099 Super High Gravity Ale Yeast (STA1+)* WLP300 Hefeweizen Ale Yeast WLP320 American Hefeweizen Ale Yeast WLP351 Bavarian Weizen Yeast (STA1+)* WLP380 Hefeweizen IV Ale Yeast WLP400 Belgian Wit Ale Yeast WLP410 Belgian Wit II Ale Yeast WLP500 Monastery Ale Yeast WLP510 Bastogne Belgian Ale Yeast WLP518 Opshaug Kveik Ale Yeast WLP530 Abbey Ale Yeast WLP540 Abbey IV Ale Yeast WLP545 Belgian Strong Ale Yeast (STA1+)* WLP550 Belgian Ale Yeast WLP565 Belgian Saison I Ale Yeast (STA1+)* WLP566 Belgian Saison II Ale Yeast (STA1+)* WLP568 Belgian Style Saison Ale Yeast Blend (STA1+)*

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Optimum Ferment

Attenuation Flocculation		Ferment Temp	Alcohol Tolerance
73-80%	Medium	20-23°C	High
63-70%	Very High	18-20°C	Medium
69-74%	Medium-High	18-20°C	Medium-High
67-74%	High	18-21°C	Medium
70-80%	Medium-High	18-21°C	Medium-High
70-75%	Low-Medium	20-23°C	Medium
70-75%	High	18-21°C	Medium
67-75%	Medium	19-22°C	Medium
69-75%	Medium	20-23°C	Medium
70-75%	Medium	18-21°C	Medium-High
72-78%	Medium	18-21°C	Medium
65-72%	Medium	18-21°C	Medium
65-70%	High	18-20°C	Medium
70-75%	Medium-High	19-21°C	Medium-High
72-80%	Medium	20-22°C	Medium-High
75-82%	Low-Medium	17-21°C	Medium- High
70-75%	Low-Medium	20-22°C	Medium-High
75-80%	Medium	18-21°C	Medium-High
76-83+%	Medium-High	18-20°C	High
73-78%	Medium	19-22°C	Medium-High
>80%	Medium	18-20°C	Very High
72-76%	Low	20-22°C	Medium
70-75%	Low	18-21°C	Medium
73-77%	Low	19-21°C	Medium
73-80%	Low	19-21°C	Medium
74-78%	Low-Medium	19-23°C	Medium
70-75%	Low-Medium	19-23°C	Medium
75-80%	Low-Medium	18-22°C	High
74-80%	Medium	19-22°C	High
70-80%	High	25-35°C	Medium-High
75-80%	Medium-High	19-22°C	High
74-82%	Medium	19-22°C	High
78-85%	Medium	19-22°C	High
78-85%	Medium	20-26°C	Medium-High
65-75%	Medium	20-30°C	Medium
78-85%	Medium	20-30°C	Medium
70-80%	Medium	21-30°C	Medium

CORE STRAINS

Item Description	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
WLP570 Belgian Golden Ale Yeast (STA1+)*	73-78%	Low	20-24°C	High
WLP575 Belgian Style Ale Yeast Blend	74-80%	Medium	20-24°C	Medium-High
WLP590 French Saison Ale Yeast (STA1+)*	73-80%	Medium	21-30°C	Medium
WLP630 Berliner Weisse Blend	73-80%	Medium	20-22°C	Medium
WLP644 Saccharomyces "bruxellensis" Trois (STA1+)*	85+%	Low	21-30°C	Medium-High
WLP645 Brettanomyces claussenii	70-85%	Low	30°C+	Medium-High
WLP648 Brettanomyces bruxellensis Trois Vrai	85%+	Low	21-30°C	Medium-High
WLP650 Brettanomyces bruxellensis	70-85+%	Low	30°C+	Medium-High
WLP653 Brettanomyces lambicus	70-85%	Low	30°C+	Medium-High
WLP655 Belgian Sour Mix I	70-80%	Low-Medium	27-29°C	Medium-High
WLP661 Pediococcus damnosus	N/A	N/A	Varies	Varies
WLP670 American Farmhouse Yeast Blend (STA1+)*	75-82%	Medium	20-22°C	Medium
WLP672 Lactobacillus brevis	N/A	N/A	Varies	Varies
WLP677 Lactobacillus delbruecki	N/A	N/A	Varies	Varies
WLP800 Pilsner Lager Yeast	72-77%	Medium-High	10-13°C	Medium
WLP802 Czech Budějovice Lager Yeast	75-80%	Medium	10-13°C	Medium
WLP810 San Francisco Lager Yeast	65-70%	High	14-18°C	Medium-High
WLP820 Oktoberfest/Märzen Lager Yeast	65-73%	Medium	11-14°C	Medium-High
WLP830 German Lager Yeast	74-79%	Medium	10-13°C	Medium
WLP833 German Bock Lager Yeast	70-76%	Medium	9-13°C	Medium-High
WLP838 Southern German Lager Yeast	68-76%	Medium-High	10-13°C	Medium
WLP840 American Lager Yeast	75-80%	Medium	10-13°C	Medium
WLP850 Copenhagen Lager Yeast	72-78%	Medium	10-14°C	Medium
WLP1983 Charlie's Fist Bump Yeast**	66-70%	Low	20-23°C	Medium-High
WLP1983 Charlie's Fist Bump Yeast**	66-70%	Low	13-14°C	Medium
WLP920 Old Bavarian Lager Yeast	66-73%	Medium	10-13°C	Medium-High
WLP925 High Pressure Lager Yeast	73-82%	Medium	17-20°C	Medium

Package Size

(1) 1 oz. vials (20) 1 oz. vials (1) 10-gram packs (20) 10-gram packs (1) 500-gram packs

Item Information

White Labs Yeast Nutrient that includes amino acids. White Labs Yeast Nutrient that includes amino acids. Servomyces Servomyces Servomyces

Item Description

WLP003 German II Ale Yeast WLP006 Bedford British Ale Yeast WLP009 Australian Ale Yeast WLP011 European Ale Yeast WLP017 Whitbread II Ale Yeast WLP019 California IV Ale Yeast WLP022 Essex Ale Yeast WLP025 Southwold Ale Yeast WLP026 Premium Bitter Ale Yeast WLP030 Thames Valley Ale Yeast WLP033 Klassic Ale Yeast WLP037 Yorkshire Square Ale Yeast WLP038 Manchester Ale Yeast WLP039 East Midlands Ale Yeast WLP045 Scotch Whisky Yeast WLP050 Tennessee Whiskey Yeast WLP059 Melbourne Ale Yeast WLP064 Buchner Ale Yeast Blend WLP065 American Whiskey Yeast WLP070 Kentucky Bourbon Yeast WLP072 French Ale Yeast WLP073 Artisanal Country Ale Yeast WLP075 Hansen Ale Yeast Blend WLP076 Old Sonoma Ale Yeast WLP078 Neutral Grain Yeast WLP085 English Ale Yeast Blend WLP515 Antwerp Ale Yeast WLP519 Stranda Kveik Ale Yeast WLP546 Marañón Canyon Wild Cacao WLP561 Non STA1son Ale Yeast WLP564 Leeuwenhoek Saison Yeast Blend WLP585 Belgian Saison III Ale Yeast WLP603 Torulaspora delbrueckii WLP611 New Nordic Ale Yeast WLP618 Saccharomycodes ludwigii WLP631 Appalachian Tart WLP640 Brettanomyces anomalus

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Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
73 - 80%	Medium	18-21°C	Medium
72 - 80%	High	18-21°C	Medium
70 - 75%	High	18-21°C	Medium
65 - 70%	Medium	18-21°C	Medium
67-73%	High	19-21°C	Medium
N/A	N/A	N/A	N/A
71-76%	Med-High	19-21°C	Medium
68-75%	Medium	19 -20°C	Medium
70-75%	Medium	19-21°C	Medium
72-75%	High	N/A	High
66-74%	Medium	19-21°C	Medium
68-72%	High	18-21°C	Med-High
70-74%	Med-High	18-21°C	Med-High
73-82%	Med-High	19-21°C	Medium
75-80%	Medium	22-25°C	High
75-80%	Medium	24-26°C	High
74-78%	Medium	23-23°C	Medium
72-78%	Medium	19-22°C	Med-High
76-82%	Medium	24-28°C	High
75-80%	Medium	22-25°C	High
68-75%	Med-High	17-23°C	Medium
75-80%	Low-Med	21-27°C	Med-High
75-80%	Med-High	19-21°C	High
70-74%	Medium	19-21°C	Medium
77-84%	Medium	24-29°C	High
67-76%	Med-High	20-22°C	Medium
73-80%	Medium	73-80°C	Medium
75-85%	Med-High	22-37°C	Med-High
65-70%	Low	18-24°C	Medium
78-85%	Low	20-26°C	Low
76-82%	Low	18-24°C	High
78-85%	Med-High	20-30°C	Medium
20-30%	Low-Med	19-23°C	N/A
65-75%	Low-Med	10-30°C	Medium
20%	Medium	20-24°C	Low
75-85%	Medium	27-37°C	Medium
70-85%	Low	21-30°C	Low

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VAULT STRAINS

Item Description	Attenuation	Flocculation	Ferment Temp	Alcohol Tolerance
WLP665 Flemish Ale Blend	80-85%	Low-Med	20-27°C	Med-High
WLP815 Belgian Lager Yeast	72-78%	Medium	10-13°C	Medium
WLP835 German X Lager Yeast	70-76%	Medium	10-12°C	Medium
WLP845 Fast Lager Yeast	75-78%	N/A	N/A	N/A
WLP860 Munich Helles Lager Yeast	68-72%	Medium	9-11°C	Medium
WLP885 Zurich Lager Yeast	70-80%	Medium	10-13°C	Medium

YEAST NUTRIENTS & ENZYMES

Item Description	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
WLN1000-1 White Labs Yeast Nutrient 1oz	N/A	N/A	N/A	N/A
WLN1000-400BBL WL Yeast Nutrient 80oz	N/A	N/A	N/A	N/A
WLN3000-1 Individual Servomyces 10g	N/A	N/A	N/A	N/A
WLN3500 Servomyces 500Gr package	N/A	N/A	N/A	N/A
WLN4000-1L Clarity Ferm 1L	N/A	N/A	N/A	N/A
WLN4100-10L Ultra Ferm 10L	N/A	N/A	N/A	N/A
WLN4100-1L Ultra Ferm 1L	N/A	N/A	N/A	N/A



Family owned since 1935, Oregon Fruit Purees demand the highest quality fruit to create ready-to-use aseptic purees that contribute the fullest impact of fruit flavour to your brewing process. Their purees are sterile, shelf stable and non-GMO.

With decades of extensive knowledge in the craft beverage industry, producing the perfect puree is their way of life. At Oregon Fruit Purees, they love to collaborate to help you make better fruit beer.



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FRUIT PUREES



ITEM DESCRIPTION	SIZE
Apricot Aseptic Puree	19.1kg
Patterson variety, grown in California, known for fu	ll flavour and aroma.



Blackberry Aseptic Puree	19.1kg
Evergreen blackberries, the most common variety grown Pacific Northwest.	n in the



19.1kg The flavour is stronger and the aroma is more intense than a normal orange but shares the same wonderful citrus notes. Blood orange has a distinct, sweet flavour with a hint of raspberry.



Blueberry Aseptic Puree	19.1kg
Elliott variety blueberry, a high-bush ber in Oregon.	ry, sweet with a hint of tartness, grown



Tart Cherry Aseptic Puree	19.1kg	
Dark Sweet Cherry Aseptic Puree	19.1kg	
Lambert cherries are a dark red, heart-shaped fruit that is similar in size to the Bing. A rich, sweet flavour has kept this variety popular.		



Grapefruit Aseptic Puree	19.1kg	
The grapefruit is a yellow-orange in colour, has a beautiful citrus note and a gentle sweetness, with a tartness. The grapefruit pulp adds texture and marries		



Cranberry Aseptic Puree

19.1kg

Cranberries are bright red in colour and their taste can be described as astringent, tart. bitter and sour.

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both the sweet and tart flavours into perfect balance.

Please Note- Not all products are available in all markets.

FRUIT

ITEM DESCRIPTION



Key Lime Puree is pale green in hue and smooth in consistency, with soft undertones and an intensely bright and tangy flavour.



Peach Aseptic Puree orchards.

Passionfruit Aseptic Puree



Plum Aseptic Puree September.



Pineapple Aseptic Puree 19.1kg Pineapples have a vibrant tropical flavour that balances the tastes of sweet and tart.





Mango Aseptic Puree Mangoes are sweet in flavour, with a slightly a tart, lemon-like taste.



Strawberry Aseptic Puree

A mix of varieties selected for their superior flavour and sweet-tart balance. Oregon strawberries are smaller but more flavourful than those grown elsewhere.

Please Note- Not all products are available in all markets.

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SIZE

19.1kg

19.1kg

A late-variety peach with outstanding flavour, grown in Oregon and California

19.1kg

The passionfruit is a sweet, exotic fruit with a delicious, slightly tart flavour.

19.1kg

Prepared from ripened, washed, pitted and sorted plums. Plums are harvested in

19.1kg

19.1kg

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FRUIT PUREES

ITEM DESCRIPTION

SIZE



Sol	irso	р/	Tangerine	Asept	tic Pu	iree	
					_		

19.1kg

Aseptic Soursop/Tangerine Puree is a mixture of soursop puree with tangerine juice concentrate imparts tropical flavours.



Pink Guava Aseptic Puree19.1kgQuince-banana like flavour with a sweet and tart taste, typical of ripe guava



Raspberry Aseptic Puree

19.1kg

An Oregon-grown gem, these are bright-red, medium-sized berries with the familiar raspberry flavour







Whilst in the past they have been chiefly used in authentic Belgian beers, Dark Candi syrups are becoming increasingly popular for a multitude of beer styles.

Made from authentic Belgium caramelised beet sugars, they are extremely beneficial for improving the gravity of your wort, increasing alcohol and dryness without adding to the sweetness of the beer.



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CANDI SYRUPS



Product Name

Package Size

Dark Belgian Candi Syrup

20L Cannister

Original caramelised sugar of traditional Belgian ales. This syrup is deep red/black in colour. Its flavour is full of soft caramel, vanilla, plums and raisins.

SRM: 30 or 59 °EBC — Usage: 1.032 PPG — Extract: 78-80%



Product Name	Package Size
Dark 2 Belgian Candi Syrup	20L Cannister
This syrup's flavour is a mix of burnt dark chocolate. Highly fermentable.	sugar, figs, ripe fruit, toffee and

SRM: 80 or 157 °EBC — Usage: 1.032 PPG — Extract: 78-80%



Product Name Package Size Amber Belgian Candi Syrup 20L Cannister Made using the same process as the Dark Syrup. Lighter in colour with a less intense Candi Syrup flavour.

SRM: 40 — Usage: 1.032 PPG — Extract: 78-80%



Product Name Package Size Clear Belgian Candi Syrup 20L Cannister Traditional, light-coloured Candi Syrup, cooked briefly to achieve higher fermentability and to invert sugar.

SRM: 0 — Usage: 1.032 PPG — Extract: 78-80%

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Please Note- Not all products are available in all markets.

Aspera's Roasted Malt Extract is a dark malt liquid which is a great addition to enhance the colour and flavour when brewing darker beer types. It's a 'Natural' Malt Extract which is crafted with malt from English maltsters and our supply partners Thomas Fawcett.

INGREDIENTS: Water, Roasted Thomas Fawcett Malt, Yeast, Hops

LOOK: Blackish-Brown

TASTE & SMELL: Roasted aromatic

COLOUR EBC°: 9.500

EXTRACT IN % VOL: Approx. 45 %

SIZING: 10L & 20L Cannisters



PH: 3.5 - 4.5

CRYER MALT

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