

CHINOOK

VARIETY INFORMATION



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Genetic Origin

From a cross between Petham Golding and a USDA-selected male with high alpha-acids and good storage properties.

Agronomic Aspects

Growing

Classification	High Alpha
Yield (kg/ha)	2,000 - 2,500
Maturity	Medium to Late
Main growing country	USA
Acreage (ha)	983

Resistance against Diseases

Downy mildew	Tolerant
Powdery mildew	Susceptible

Chemical Ingredients

Bitter Components

Alpha acid %	12.0 - 14.0
Beta acid %	3.0 - 4.0
Cohumulone % rel.	29 - 34
Hard resins : alpha acid	0.21 - 0.32

Polyphenoles

Xanthohumol	0.3 - 0.5
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Aroma Components

Total oils (ml/100g)	1.5 - 2.5
Beta-caryophyllene: Humulene	0.44
Farnesene % of total oil	0.0 - 1.0
Linalool % of total oil	0.2 - 0.4
Linalool : Alpha acid	0.01 - 0.02

Aroma Evaluation (Smell of Raw Hops, 0-5)

Aroma Specification	resinous, apricot, grapefruit				
Fruity	■	■	■	■	■
Floral	■				
Citrusy	■				
Spicy					
Earthy / resinous	■	■	■	■	■
Herbal	■				
Sugar-like					

Substitutes

Brewhouse	Dry Hopping
Nugget, Zeus, Galena	

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COMMITTED TO THE BREWER