



Hopco Pty Ltd

Importers of Quality Hops

CHALLENGER:

Brewers Notes:

Bred at Wye College from a Northern Brewer and a German variety, Challenger Hops have been around long enough to get a foothold in the industry. This is helped by their versatility in use, as well as its moderate alpha acid profile. It's great for bittering when added early, or for dry hopping because of its aroma. Flavour is smooth with balanced floral characteristics with some citrus and a dash of spice. Yield is pretty low, but it has above average sized cones

Technical Data:

Purpose:	Bittering & Aroma
Alpha Acid Composition:	6.5% - 8.5%
Beta Acid Composition:	4% - 4.5%
Co-Humulone Composition:	20% - 25%
Country:	United Kingdom
Cone Size:	Medium to Large
Cone Density:	Moderate to Compact
Season Maturity:	Late
Yield Amount:	1400-1800 kg/hectare (1240-1610 lbs/acre)
Growth Rate:	Moderate
Storability:	Retains 70%-85% alpha acid after 6 months storage at 20 degrees C
Total Oil Composition:	1 – 1.7 mL/100g
Myrcene Oil Composition:	30% - 42%
Humulene Oil Composition:	25% - 32%
Caryophyllene Oil:	8% - 10%
Farnesene Oil:	1% - 3%
Substitutes:	Perle (US), Northern Brewer, Admiral
Style Guide:	Golden Ale, Barley Wine, Imperial Stout