

U.S. Hop Characteristics most often associated with dry hopping or hop-forward U.S. styles.

Name	% AA	% Beta acids	Cohumulone % of AA	Total Oil %	Carophyllene (as % of oil)	Farnesene (as % of oil)	Humulene (as % of oil)	Myrcene (as % of oil)	Descriptors
Ahtanum	5.7-6.3	5.0-6.5	30-35	0.8-1.2	9-12	0	16-20	50-55	Cirus, resiny, fruity.
Amarillo	8-11	6-7	21-24	1.5-1.9	2-4	2-4	9-11	68-70	Aricot, peach, fruity. In excess: petroleum
Apollo	15-19	5.5-8.0	24-28	1.5-2.5	14-20	<1.0	20-35	30-55	Citrus, Spicy, orange, peppery, dank
Cascade	4.5-6.0	5.0-7.0	35-40	.8-1.5	3-6	4-8	10-16	45-60	Geraniums, alfalfa, citrus, floral.
Centennial	9.5-11.5	3.5-4.5	28-30	1.5-2.5	5	0	11	58	Juicy fruit, Trix, Fruit Loops, fruity, citrus.
Chinook	12-14	3.0-4.0	29-34	1.5-2.5	9-11	0	20-25	35-40	Piney, peppery, spruce, catty.
Citra	11-13	3.5-4.5	23	2.2-2.8	6-8	0	11-13	60-65	Mango, lemon. In excess: catty, pledge
Columbus/ Tomahawk/ Zeus	14-16	4.5-5.5	30-35	1.5-2.0	8-12	0	15-25	25-45	“dank”, onion, garlic, spicy
Crystal	3.5-5.5	4.5-6.5	20-26	1.0-1.5	4-8	0	18-24	40-65	Spicy, peppery, fruity
Glacier	5.5	8.2	11-13	.7-1.6	6.5-10	0	24-36	33-62	Peach
Newport	13.5-17	7.2-9.1	36-38	1.6-3.36	4.5-7	0	9-14	47-54	Apricot, grapefruit, pine, peach
Palisade	5.5-9.5	6-8	24-29	1.4-1.6	16-18	0	19-22	9-10	Grassy, Piney, Apricot
Simcoe	12-14	4-5	15-20	2-2.5	5-8	0	10-15	60-65	Pineapple, grapefruit, “grungy”
Summit	16-18	4-6	26-33	1.5-2.5	10-15	<1.0	15-25	30-50	Tangerine, onion, dank

- “onion” is a sulfurous aroma associated with dimethyl trisulfide (DTMS) that is found in hops.
- Myrcene- Spicy, petroleum
- Caryophyllene, Farnesene, Humulene - When in oxidized form, associated with Woody, Deep-Rich Resin Like “hoppy” “noble” aroma.

References:

<http://www.yakimachief.com/hopvarieties/palisade.html>
<http://www.hopunion.com/hopunion-variety-databook.pdf>
<http://www.hopsteiner.com/varietiesus.html>
<http://www.usahops.org/>
<http://www.ratebeer.com/Beer-News/Article-482-1.htm>

<http://destroy.net/brewing/hopref.pdf>