

HOP COMPARISON CHART



Pellet Hops are whole hops that are shredded and compressed at harvest. This protects against ageing and oxidation, but also breaks the lupulin glands for better hop utilization.

Hop Plugs are whole flowers pressed into 14g plugs. Plugs capture all the natural acids and oils. Generally used as aroma hops and for dry hopping. A pressed plug decreases the overall surface area of the hops which means less oxygen and a fresher hop with fresher tasting beer

Noble Hops: traditionally refers to four varieties of hop which are low in bitterness and high in aroma. They are the central European cultivars, Hallertau, Tettnanger, Spalter, and Saaz. Contain high amounts of the hop oil and low amounts of alpha acids. Their low relative bitterness but strong aroma is often distinguishing characteristics of European-style lager beer, such as Pilsener & Dunkel.

Noble Hop Varieties

HALLERTAU - Germany

The classic German aroma hop associated with Bavarian style lager beers.

Very mild, slightly flowery and somewhat spicy

3.5 – 5.5%

Used in European Lagers Pilsners Wheat beers & Belgian ales.

HERSBRUCKER - Germany

Noble hop used in German pale lagers

Mild to semi-strong, pleasant and hoppy

3–5.5%)

Used in European Lagers Pilsners Wheat beers & Belgian ales

SAAZ - Czech

Noble hop used extensively in Bohemia to flavor pale Czech lagers such as Pilsner Urquell.

Very mild, spicy and earthy

3–4.5%

Used in Pilsner, Lagers, Belgian-Style Ales, Lambic

SPALT—Germany

Traditional, very fine or noble aroma hop

Mild and pleasant, slightly spicy

4 – 5%

Lager, Pilsner, Bock, Alt, Kölsch, Munich Helles

TETTNANG - Germany

Noble German dual use hop used in European pale lagers, sometimes with Hallertau

Mild and pleasant, slightly spicy

3.5 – 5.5%

Used in Wheat Beers and German Lagers

Other hop varieties

AMARILLO - USA

New bittering hop with prominent aroma characteristics. Key ingredient of James Squire Golden Ale

Floral and citrusy

8–11%

Used in Pale Ales

CASCADE - USA

Very successful and well-established American aroma hop developed in Oregon.

Flowery and citrusy. Can have a grapefruit note

4.5–6.0%

Used in Ales and Lagers American-Style Ales, especially Pale Ale, IPA, Porter, Barley wines; Can also be used in Witbier.

CHINOOK - USA

High alpha hop with notable aroma/flavour characteristics

Citrusy pine aroma with notable grapefruit and pineapple flavours.

12.0–14.0%)

US Style Pale Ale, IPA, Stout, Porter, Barley Wine, Lager (Bittering)

GOLDEN CLUSTER - Australia

Bittering hop in iconic Australian Beers including XXXX Gold and XXXX Bitter

5.5–8.5%

Used in Light and dark lagers

FUGGLES—UK

Hugely popular English hop

mild and grassy aroma

4–5.5%

Used in Pale ales, Porters, and Stouts

GOLDINGS—UK

The traditional English aroma hop.

Soft, earthy floral aroma.

4–5.5%)

Used in British Ales, Bitters, Porters, & Stouts

MOUNT HOOD - USA

Soft American variety developed from Hallertau. Frequently used in styles that requires only a subtle hop aroma.

Mild & clean aroma

5.0 – 8.0%

Used in American and German ales and lagers

NELSON SAUVIN - NZ

New variety.

Unique fruity characteristics reminiscent of the Sauvignon Blanc grape

12–14%

Used in new fashionable Ales and Lagers

NORTHERN BREWER—Germany

Dual-purpose hop, largely used for bittering in combination with other hops

8–10%

mellow aroma

English-styles, especially Porter, American Ales, Kölsch, Munich Helles

PERLE - Germany

German dual-purpose hop often used in combination with other hops floral, spicy aroma

7–9.5%

Used in Pale Ale, Porter, Stout, Lager, Weizen, Alt, Barley Wine, Kölsch

PRIDE OF RINGWOOD - Australia

Used extensively as a bittering hop.

7–10%

Used in Australian & British Lagers & Ales

STYRIAN GOLDINGS - Slovenia

A variant of Fuggles.

Delicate, slightly spicy

4.5 – 6%

English style Ale, ESB, Lager, Pilsner, Belgian style Ales

WILLAMETTE - USA

Developed from the English Fuggles hop.

Mild aroma hop, with a herbal, sometimes gentle fruity character.

4.0–6.0%

Used in American & British ales & Australian Pale Ales