(New for 2021 release January 1st)



Hydra<sup>TM</sup> Originally nicknamed "Befuddlement" for its unique yet unidentifiable characteristics has emerged with an incredible ability to amplify and juice up a brew. Hydra can not only accentuate other hops characteristics but can easily shine solo. ALPHA: 11.96% BETA: 7.13%

**Analytics** 

Cohumalone: 27.9% Uses:

Colupulone: 49.2%

Myrcene: 54.76% SMaSH, Hazy, New England IPA, IPA, DIPA,

Bohemian Pilsner

Linolool: .54% Geraniol: .61% Farnesene: .38%

Caryophyllene: 8.19% Humulene: 11.84%

Total Oil/100g: 1.90

### Aromas Identified by Brewers.

Dried tropical fruit, resin, peppercorn, lime, pine, red apple, berries, eucalyptus, peach, watermelon, cherry, rose, honey crisp, apricot, pungent



**Gemini<sup>TM</sup>** is quickly becoming known as this year's ultimate utility power house. This Hop is no "one trick pony", offering endless opportunities to enhance and expand the flavor profile of a brew.

ALPHA: 10.42 % BETA: 4.28%

Analytics Uses:

Colupulone: 31.8%

Colupulone: 53.9%

Awaiting brewer feedback; recently released

Myrcene: 32.17% Linolool: 1.54% Geraniol: 1.21% Farnesene: .58%

Caryophyllene: 4.49% Humulene: 11.94%

Total Oil/100g: 1.10

#### Aromas Identified by Brewers.

Strawberry, Candy, Fruit Punch, Honey Dew, Lemon Pith, Eucalyptus, Rosemary, Cheap Bubble Gum, Mandarin, Cilantro, Fruit Cocktail Syrup



**Paradigm<sup>TM</sup>** is the proud beginning of an entire movement, an industry shift that may very well revitalize what it means to commercially grow hops for Midwest Hop growers. **ALPHA: 8.43% BETA: 4.61%** 

Analytics
Cohumalone: 34.2%

Uses:

Colupulone: 59% SMaSH, Vienna Lager, Hazy, New England IPA

Myrcene: 39.51% Linolool: .55% Geraniol: .18% Farnesene: .51%

Caryophyllene: 3.61% Humulene: 4.53%

Total Oil/100g: 2.17

### **Aromas Identified by Brewers**

Herbal, Peach, Pear, Dank, Tropical, Cotton Candy, Mint, Papaya, Spice, Chamomile, Catty, Spicy Berry, Jolly Rancher, Bubble Gum, Iily, Rich Melon.



Bergamot<sup>TM</sup> subtly nicknamed "O.A.F." by the brewers in the GLH Brew Group that have crafted incredible first round trial brews with this hop. There is no lack of orange in this hop. You won't need to garnish your beer with an orange slice ever again. ALPHA: 10.66% BETA: 7.66%

**Analytics** 

Cohumalone: 39.2% Uses:

Colupulone: 61.1%

Myrcene: 44.52%

Hazy, NEIPA, IPA, Pale ale, Gose

Linolool: .47% Geraniol: .08% Farnesene: .42%

Caryophyllene: 9.70% Humulene: 14.72%

Total Oil/100g: 2.27

## **Aromas Identified by Brewers**

Mango, Tropical, Juniper, Papaya, Dank, Lime, Pepper, Lemon Zest, Spice, Green Melon, Floral, BIG Orange Rind, Perfume, Orange Juice, Lime aid, Cherry, Creamsicle, Jolly Rancher



Emerald Spire<sup>TM</sup> Pleasant, Fruit forward and Delicious. If the smell of the cones doesn't make your mouth water the first sip of any beer with this hop as the star of the show sure will. ALPHA: 9.06% BETA: 3.43%

Uses:

**Analytics** 

Cohumalone: 38.6%

Colupulone: 64.4%

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IPA, NEIPA, Session, Gose, Brut, Rose,

Myrcene: 36.42% Linolool: 1.06%

Geraniol: .47% Farnesene: .48%

Caryophyllene: 7.09% Humulene: 10.06%

Total Oil/100g: 1.55

## **Aromas Identified by Brewers**

Smarties, Juicy Fruit, Fruity Pebbles, Cinnamon, White Grape, Watermelon, Skunk, Bubble Gum, Nutty, Very Ripe Peach, Fruit Punch, Honeydew



Mackinac<sup>TM</sup> May have been a little slower out of the gates but has proven the favorite. This incredible hop is among the first new cultivar to be released from the GLH trials and breeding program in 2014. It has gained traction and praise across the United States since and has not only increased in demand but cannot be planted quickly enough to fulfill requests. ALPHA: 9-11% BETA: 2.8-3.5%

Uses:

**Analytics** 

Cohumalone: 35%

62%

IPA, DIPA, NEIPA, Juicy, Session, Shandy

Myrcene: 16%

Colupulone:

Linolool: .17% Geraniol: .64%

Farnesene: 1.83% Caryophyllene: 4.87% Humulene: 11.3%

Total Oil/100g: 1.55

## **Aromas Identified by Brewers**

Heavy Robust Tropical
Citrus, Melon & Papaya w/ Unique Floral & Peppery undertones



Michigan Copper<sup>TM</sup> was among the first new cultivar to be released from the GLH trials and breeding program in 2014. It has gained traction and praise across the United States since and has only increased in demand. ALPHA: 8.81010.5% BETA: 2.45-3.5%

Belgians, Lagers, Stouts

American Pale Ale, India Pale Ale, Pale Ale, Wheat,

Uses:

**Analytics** 

Cohumalone: 36%

Colupulone: 66%

Myrcene: 43%

Linolool: .41%

Geraniol: 7.5% Farnesene: .86%

Caryophyllene: 7.6% Humulene: 17.2%

Total Oil/100g: 1.15

### **Aromas Identified by Brewers**

Fragrant Floral, Tropical Fruit, Hawaiian Fruit Punch, Black Cherry, Hard Red Candy, Hibiscus Resin



 $Aztec^{TM}$  has risen from the ashes as the most unique among her neomexicanus sisters.



**AROMA** 

All Things LEMON, Pepper, Herbal, Spice

## **Aromas Identified by Brewers**

"Lemon balm, Black pepper, Lemon pepper, Lemon, Herbal, Cilantro, Agave, Lime zest, Green tea, Candied lemon, Lemon funk, Lemon juice, Lemon oil, Lemon rind, Lemon pledge, Lemon peel, Lemon sage, Honeysuckle, Spicy pepper, Juniper berry, Juniper lemon bar, Blackberry, Orange zest, Pine resin, Tangerine, Lemon grass, Lemon head, Lemon candy, Chamomile"

Uses:

Mexican Lagers, IPAs, IPL, Pilsners, Sessions, Shandys, Gose