

PAHTO™ BRAND



HBC 682 CV

Pahto™ is a super alpha hop that consistently delivers a clean and smooth canvas of bitterness for the boil. The Pahto story is every bit as refreshing. Snow melt from Pahto (the native name for Mt. Adams) and the neighboring Cascades provides irrigation for farms and ranches throughout the Yakima Valley.

COUNTRY

UNITED STATES

AROMA PROFILE

HERBAL • EARTHY • FLORAL

BEER STYLES

IPA • PALE ALE



BREWING VALUES

ACID/OIL

RANGE

LOW

HIGH

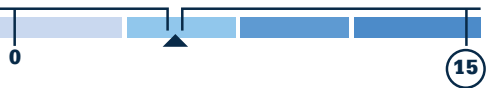
ALPHA ACIDS (26 - 28% CO-HUMULONE)



17%

20%

BETA ACIDS



4.6%

6%

TOTAL OIL



1

2.5 mL/100g

TOTAL OIL BREAKDOWN

B-PINENE

0.5 - 1% OF TOTAL OIL

MYRCENE

58 - 72% OF TOTAL OIL

LINALOOL

0.4 - 0.6% OF TOTAL OIL

CARYOPHYLLENE

3.7 - 5.6% OF TOTAL OIL

FARNESENE

0.1 - 0.2% OF TOTAL OIL

HUMULENE

8 - 11% OF TOTAL OIL

GERANIOL

0.1 - 0.2% OF TOTAL OIL

SELINENE

0.1 - 0.2% OF TOTAL OIL

OTHER

9.4 - 29.1% OF TOTAL OIL



YAKIMA CHIEF HOPS™