

AMARILLO

BREWING QUALITY

Amarillo is a relatively new American hop variety that has been described as "super Cascade." The bitterness is between 8 and 11%, making Amarillo a good hop for flavor and aroma additions. The flavor profile is very citrusy, especially leaning toward a distinct orange flavor and aroma. Amarillo is found as well to be somewhat sweet until it mellows out in a beer. It should be used as aroma hop, but it could also be used as a bittering or a flavor hop. Proved to be a good fit for Pale Ales and IPAs.



ORIGIN / HISTORY

USA origin. This hop was reportedly introduced by Virgil Gamache Farms Inc. and is a result of a mutation of another hop variety.

AGRONOMICS

Demonstrated good resistance to downey and powdery mildew and is moderately tolerant to strains of verticillium wilt found in the state of Washington's growing areas.

ACID COMPONENTS

Alpha Acids	8 – 11% w/w
Beta Acids	6.0 – 7.0% w/w
Cohumulone	21 – 24% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 – 1.9 ml/100 g
Caryophyllene	2 - 4% of whole oil
Farnesene	2 - 4% of whole oil
Humulene	9 - 11% of whole oil
Myrcene	68 - 70% of whole oil

Type Leaf Hops



Possible Substitutions:

Cascade, Centennial, possibly Chinook or Ahtanum



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