

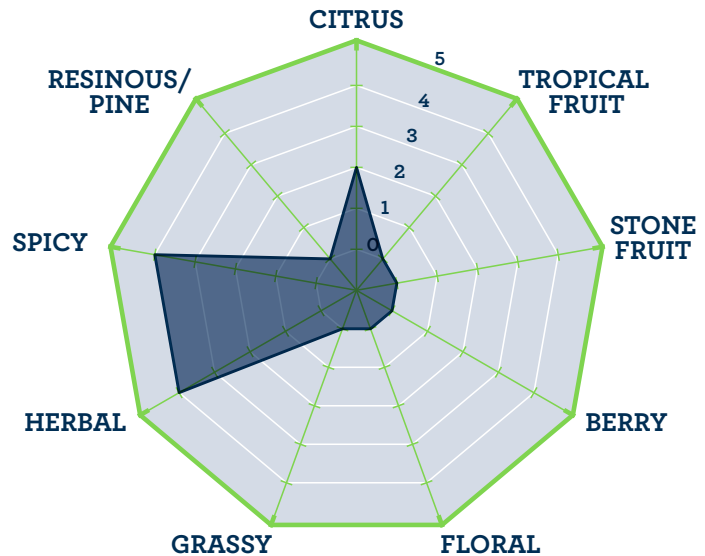
SUMMIT™

American






Origin: Washington, USA. Bred from Zeus, Nugget, and a number of USDA males. Introduced by the American Dwarf Hop Association in 2003.

Usage: Very high alpha levels make it an unparalleled bittering hop, but Summit™ is fully dual purpose - Summit™ excels as early or late additions in hoppy American-style ales, though it's unique flavor and aroma can be love it or leave it for some.



Aroma & Flavor Characteristics: Heavy and big, displaying signature citrus intensity (especially tangerine). In larger doses it can also have an earthy onion/garlic quality. Harvest conditions help determine the balance between its citrus and onion/garlic character.

 SENSORY HIGHLIGHTS	 BREWING VALUES	 OIL FRACTIONS
Grapefruit Tangerine Earthy	Alpha Acid Range: 15.0 - 18.0% Beta Acid Range: 4.0 - 6.0% Co-Humulone as % of alpha: 26 - 33 Total oils mL/100 gr.: 1.5 - 2.5	Myrcene: 30 - 40% Humulene: 18 - 22% Caryophyllene: 12 - 16% Farnesene: <1% B-Pinene: 0.3 - 0.6% Linalool: 0.2 - 0.4%

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