

YQH-1320

Breeding/Development: Bred by Yakima Quality Hops in Washington, USA, 1320 is an experimental hop that was officially released in October 2021. First discovered as a wild hop, its parentage remains unknown.

Brewing Application: Clean, bright, and slightly spicy, 1320 EXP performs well in all IPA styles, both on its own and alongside other hop varieties. Pale Ales, Golden Ales, Wild Ales, Wheat Beers, Fruit Beers, and Saisons all stand to benefit from further explorations with 1320 EXP.

Sensory: Layers of citrus give way to notes of pineapple, guava, lime, white peach, and orange zest.

SENSORY HIGHLIGHTS

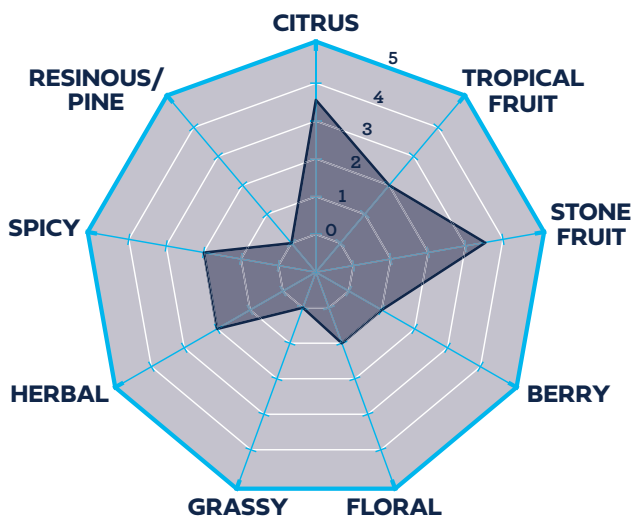
Citrus
Guava
Passionfruit
Stone Fruit
Mild Spice

BREWING VALUES

Alpha Acid Range:	8.0 - 9.0%
Beta Acid Range:	5.0 - 6.0%
Co-Humulone as % of alpha:	32.3
Total oils mL/100 gr.:	1.7 - 2.1

OIL FRACTIONS

Myrcene:	50 - 54%
Humulene:	9 - 13%
Caryophyllene:	5 - 6%



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United States
sales@bsgcraft.com | 1.800.374.2739

Canada
orders@bsgcanada.com | 1.800.234.8191