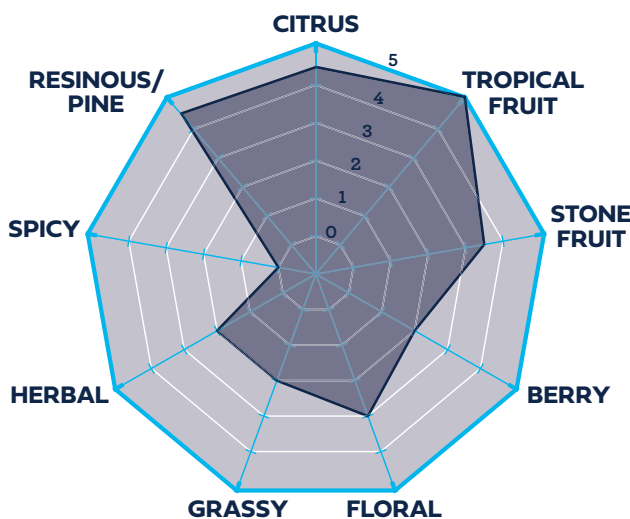


HS Grove™

Breeding/Development: Added to the Hop Solutions line in 2023, HS Grove™ was developed for hop-forward beer styles and is available exclusively from BSG.

Brewing Application: Primarily designed for late kettle, whirlpool, and dry hopping applications. HS Grove™ has shown excellent biotransformation qualities – additions made during fermentation will amplify its stone fruit character even more. Choose HS Grove™ for West Coast IPA, New England IPA, Double IPA, American pale ale, or any other style where fresh stone fruit aromatics are desired.

Sensory: Stone fruit aroma up front gives way to pleasant notes of orange, papaya, and pine resin.



SENSORY HIGHLIGHTS

Stone fruit
Citrus
Pine

BREWING VALUES

Alpha Acid Range:	9.0 - 11.0%
Beta Acid Range:	5.0 - 7.0%
Total oils mL/100 gr.:	1.9

OIL FRACTIONS

B-Pinene:	0.73%
Caryophyllene:	9.94%
Farnesene:	1.0%
Humulene:	16.00%
Linalool:	0.60%
Myrcene:	37.64%
Other Oils:	34.09%



HS GROVE



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