

HS-EVERGREEN™

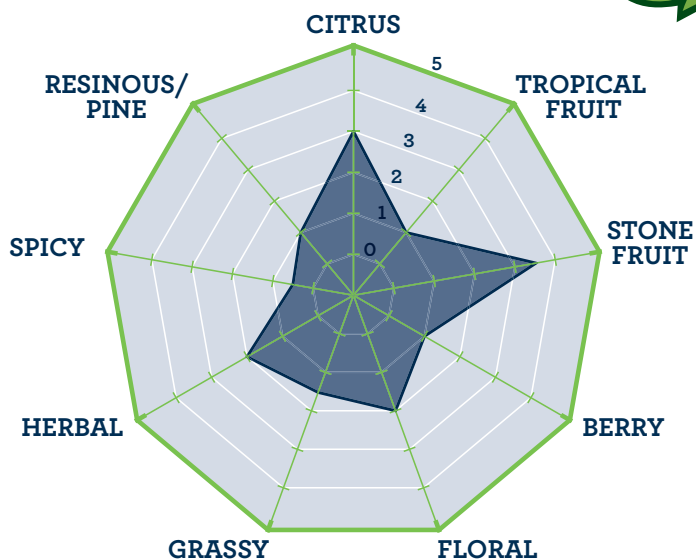


Breeding / Development:

HS-Evergreen™ was developed to showcase a blend of citrus, floral, and fruit hop character in American-style craft lagers (or ales!). After multiple rounds of brewing trials at the Rahr Technical Center, it was added to the BSG Hop Solutions portfolio in 2021.

Sensory:

HS-Evergreen™ announces its presence with strong suggestions of fresh peach and apricot, bright citrus (lemon candy orange zest, tangerine), and watermelon candy. Green notes of fresh hay and pine needles round out a classic American craft beer hop profile. Secondary and tertiary notes include menthol, dank, geranium, herbs (basil, dill, thyme), cannabis, and green tea.



Brewing Application:

Aroma, whirlpool, and dry-hop additions during or after fermentation. Ideal for strongly hoppy craft lager styles like IPL, but also at home in west coast IPA, pale ale, American black ale, and barley wine.



SENSORY HIGHLIGHTS

Peach
Apricot
Lemon
Green



BREWING VALUES

Alpha Acid Range: 7.0 - 7.5%
Beta Acid Range: 4.3 - 4.5%
Co-Humulone as % of alpha: n/a
Total oils mL/100 gr.: 1.2



OIL FRACTIONS

Myrcene: 30.0 - 32.0%
Humulene: 20.0 - 22.0%
Caryophyllene: 10.0 - 12.0%
Farnesene: 1.5 - 3.0%
Geraniol: 1.0 - 2.0%
B-pinene: 0.4 - 0.6%
Linalool: 0.5 - 0.7%

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