

HS-SITIVA™

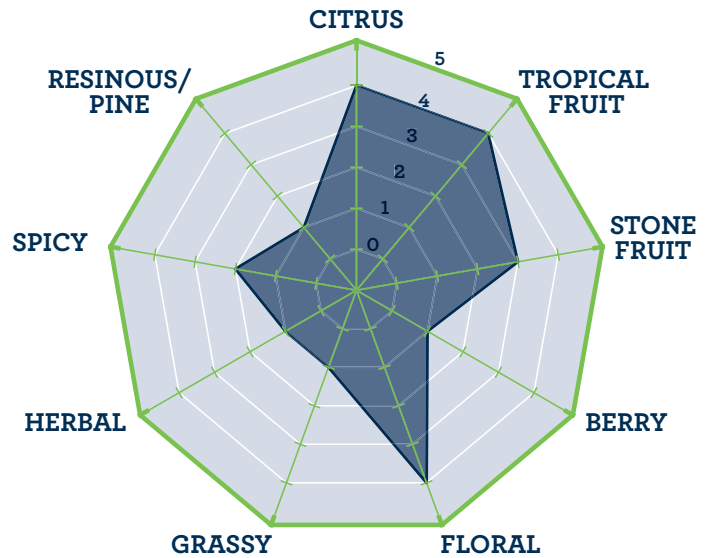


Breeding / Development:

Added to the BSG Hop Solutions portfolio in 2020, HS-Sitiva™ was developed through multiple rounds of brewing trials at the Rahr Technical Center pilot brewery. It is a blend formulated specifically for use in hazy IPA and other hop-forward beers.

Sensory:

Beers brewed with HS-sitiva™ had a strong expression of ripe stone fruit, sweet floral, and soft peach flavors and aroma, as well as tropical fruit and lime character.



Brewing Application:

HS-Sitiva™ is ideal for aroma, whirlpool, and dry hop additions to Hazy and Juicy IPAs, or for any other hoppy styles where a combination of tropical fruit, stone fruit, and citrus-lime aromatics are desired.

SENSORY HIGHLIGHTS	BREWING VALUES	OIL FRACTIONS
<ul style="list-style-type: none"> Peach Floral Ripe Mango Lime 	<ul style="list-style-type: none"> Alpha Acid Range: 7.2 - 7.6% Beta Acid Range: 4.2 - 4.5% Co-Humulone as % of alpha: 27 - 28 Total oils mL/100 gr.: 0.9 	<ul style="list-style-type: none"> Myrcene: 50.0 - 58.0% Humulene: 10.7 - 11.13% Farnesene: 9.2 - 9.3% Geraniol: 1.5 - 1.6% B-pinene: 1.0 - 1.3% Linalool: 1.0 - 1.2% Limonene: 0.4 - 0.5%

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