

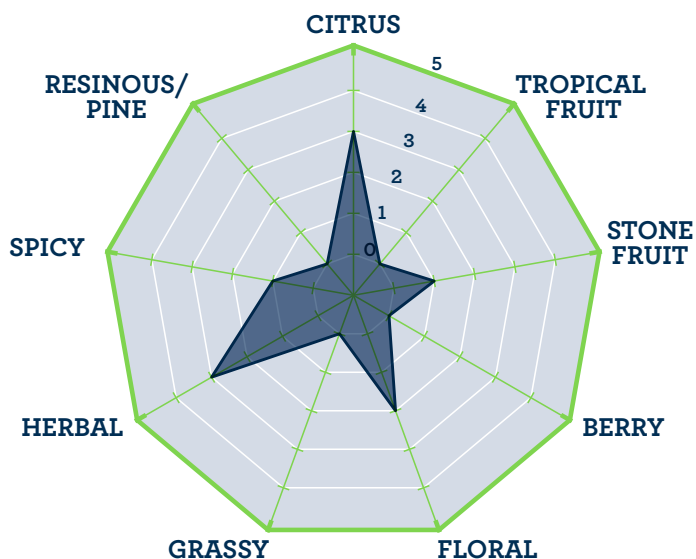
SABRO™

American



Origin: USA. Formerly HBC 438, Sabro™ was released by the Hop Breeding Company in 2018. It is the result of a unique cross-pollination of a female neomexicanus hop.

Usage: Aroma. With a multifaceted bouquet and high level of aromatic oils (particularly myrcene), Sabro™ excels in finishing and dry hop additions.




Aroma & Flavor Characteristics: Complex and distinct fruit and citrus. Unique tangerine, coconut, tropical and stone fruit underscored by hints of cedar and mint.




SENSORY HIGHLIGHTS

Citrus
Tropical
Stone Fruit
Cedar
Mint



BREWING VALUES

Alpha Acid Range: 12.0 - 16.0%
Beta Acid Range: 4.0 - 7.0%
Co-Humulone as % of alpha: 20 - 24
Total oils mL/100 gr.: 2.5 - 3.5



OIL FRACTIONS

Myrcene: 50 - 70%
Humulene: 8 - 15%
Caryophyllene: 7 - 11%
B-Pinene: 0.5 - 1.0%
Linalool: 0.5%
Geraniol: 0.8 - 1.6%

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