

CHALLENGER

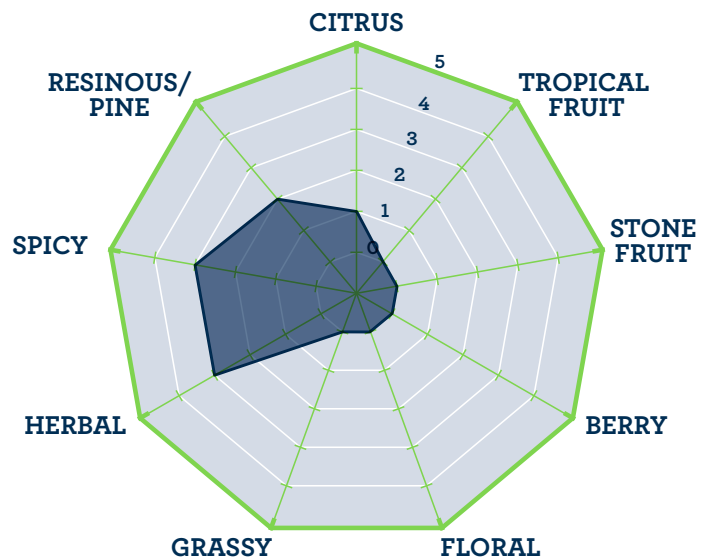
UK



Origin: England. A signature variety of the English brewing tradition, Challenger is a granddaughter of Northern Brewer with some Northdown in its lineage as well. It was released in 1972 by Wye College. Although it has limited acres elsewhere, most of this hop's production remains in the UK.

Usage: Dual purpose. As a standalone hop or part of a blend, and cask additions. Right at home in any English ale formulation, it has also found application in some west coast-style American IPAs.

Aroma & Flavor Characteristics: Mild to moderately intense spice with elements of evergreen and ripe fruit; adds a bright, grassy character as a dry hop. Blends well with earthy or floral varieties.



SENSORY HIGHLIGHTS

Spice
Pine
Fruit



BREWING VALUES

Alpha Acid Range: 6.5 - 8.5%
Beta Acid Range: 4.0 - 4.5%
Co-Humulone as % of alpha: 20 - 25
Total oils mL/100 gr.: 1.0 - 1.7



AGRONOMIC DATA

Maturity: Middle
Yield: 1,400 - 1,800 lbs/acre

US Sales: 1.800.374.2739
sales@bsgcraft.com
Find your regional sales manager:
bsgcraftbrewing.com/contactus



Canada Sales: 1.800.234.8191
orders@bsgcanada.com
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