



An Extreme Dual-Purpose Hop



AHHHROMA™ A GHR Proprietary Variety

It is rare to find a hop that hits the multi-purpose dual extreme flexibility of Ahhhroma™. It is an ideal super-alpha bittering hop with 16.7% AA, but the secret to this hop comes from the high volumes of aromatic oils—some of the highest of any American Aroma hops. It boasts bold tropical fruit flavors, specifically pineapple, pear, mango and lime, and has been described by the Lab Technicians as reminding them of a Piña Colada, with additional notes of stone fruit, watermelon and hints of cinnamon and nutmeg. An ideal hop for dry-hopping, it also provides an efficient balanced bitterness. Most popular in heavily hopped beer styles.



RECOMMENDED BEER STYLES

India Pale Ale (IPA), New England IPA, Hazy IPA, Imperial IPA, Pale Ales, India Pale Lager (IPL)

KEY FLAVORS

Tropical Fruits:



PINEAPPLE



MANGO



PIÑA COLADA



PEAR



LIME

With notes of:



STONE FRUIT



HONEY DEW

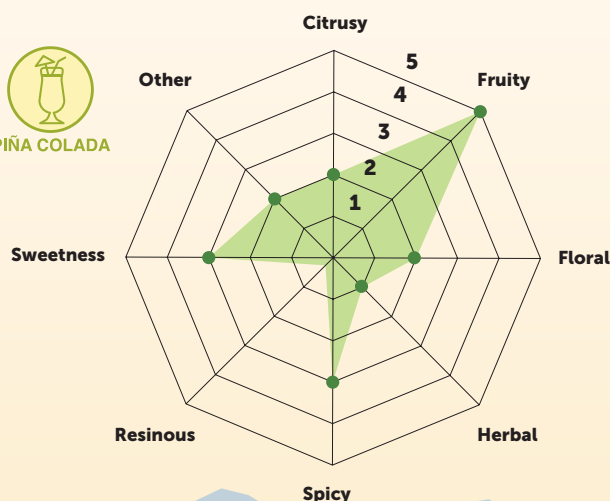


NUTMEG



CINNAMON

SENSORY EVALUATION



CHEMICAL COMPOSITION

Alpha-Acids	16.7%
Beta-Acids	8.1%
Cohumulone	34.8%
Total Oil	2.2 mL
a-Pinene	0.65%
B-Pinene	0.08%
Myrcene	55.38%
Limonene	0.08%
Methyl Heptanoate	0.10%
Ocimene	0.06%
Linalool	0.59%
Geraniol	1.76%
2-Undecanone	0.01%
Geranyl acetate 2	0.01%
Caryophyllene	6.49%
Humulene	12.11%
Methyl Laurate	0.02%
Caryophyllene oxide	0.01%
Unidentified	20.52%

FORMATS AVAILABLE

- T-90 pellets
- Hopzoil™



Available through
Glacier Hops Ranch, Inc.

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