



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™. With AA% ranging from 15.4% to 18.8%, it is an ideal super-alpha bittering hop, but the secret to Ahhhroma™ is one of the highest volumes of aromatic oils found in American Aroma hops, with bold tropical fruit flavors, specifically pineapple, pear, mango and lime, that 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



WATERMELON

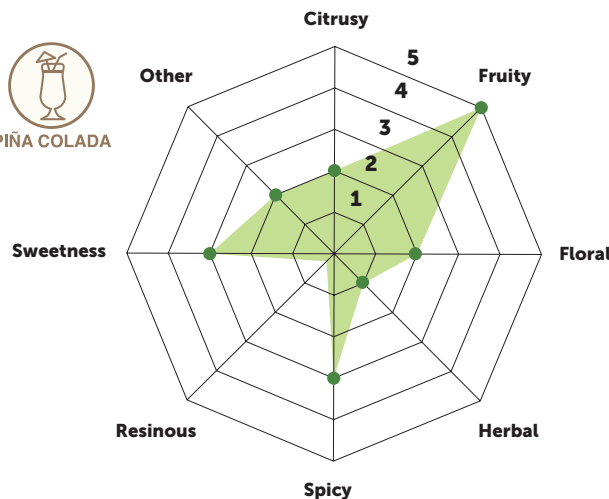


NUTMEG



CINNAMON

SENSORY EVALUATION



CHEMICAL COMPOSITION

Alpha-Acids	16.7%
Beta-Acids	8.10%
Cohumulone	36% - 41%
Total Oil	2.2%
Myrcene	68%
Humulene	7.5%
Caryophyllene	8.4%
Farnesene	1.2%

FORMATS AVAILABLE

- T-90 pellets
- Hopzoil™



Available exclusively through

Glacier Hops Ranch, Inc.

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