



Summit™

**Use in brewing:**

Bittering hop. The high alpha content and strong, unique aroma has made it popular for bittering and as a late edition hop.

Substitutions:

Columbus

Origin/History:

Developed by the American Dwarf Hop Association in 1998 and released in 2003, it originates from a combination of Lexus, Nugget and Zeus.

Agronomics:

Matures mid season with a high yield. It is known to have good resistances with a tolerance to powdery mildew, verticillium wilt and phytophthora root rot. However, it is susceptible to downy mildew.

Storage:

Excellent.



Tangerine, Allium,, Pink Grapefruit



USA

Alpha Acid	13-15%
Beta Acid	3-6.5%
Cohumulone	26-33
Oil Composition	Myrcene: 30-50%, Humulene: 15-25%, Farnesene: <1%
Total Oil	1.5-3.0ml/100g
Flavour Intensity	8