



Ahtanum®

**Use in brewing:**

Aroma Hop. Used for its aromatic properties and moderate bittering. A very distinctive hop from the USA.

Origin/History:

Ahtanum® is an aroma-type cultivar bred by Yakima Chief Ranches. Its name is derived from the area near Yakima where the first hop farm was established in 1869 by Charles Carpenter.

Agronomics:

Ahtanum® is tolerant to downy mildew, with good pickability of a small compact cone. Maturity: Medium-late Yield: 2050-2250 kg per ha. (1775-1950 lbs per acre.)

Storage:

Fair to good.



Pine, Floral, Lemon



USA

Alpha Acid	30-35
Beta Acid	5-8%
Cohumulone	4-6%
Oil Composition	Myrcene: 50-55%\, Humulene: 16-20%\, Farnesene: 0-1%
Total Oil	0.7-1.3ml/100g
Flavour Intensity	7

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