



## CASHMERE

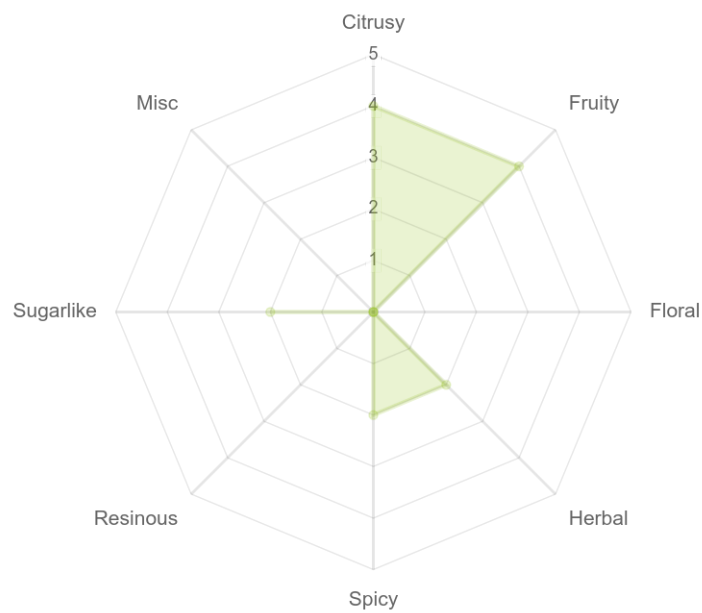
Spicy

Citrusy

Fruity

**Genetic Origin:** Cashmere was released by Washington State University in 2013 and resulted out of Cascade and Northern Brewer

## AROMA EVALUATION



Rated by the smell of raw hops on a 0-5 scale

## AROMA DESCRIPTION

Citrus, strawberry, melon, spicy

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	1950 - 2150
Maturity	mid early to late
Main growing country	United States

## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	7.0 - 10.0
Beta acids %	4.0 - 7.0
Co-humulone % rel.	22 - 25

### AROMA COMPONENTS

Total oil (ml/100g)	0.5 - 1.8
Linalool % rel. of total oil	0.6 - 0.8

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