

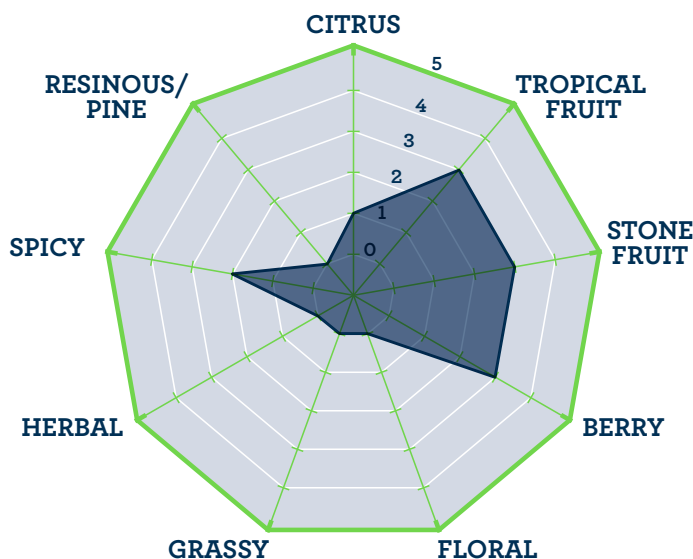
CASHMERE

American




Origin: USA. Cashmere was developed by Washington State University by crossing Cascade and Northern Brewer. It was first released in 2013.

Usage: Cashmere really shines when used for aroma and flavor in hop-forward styles, or where the intensity of its exotic tropical notes will complement sour, fruited, or funky ales. Its respectable alpha content combined with low cohumulone lets it contribute smooth bitterness if used early in the boil.




Aroma & Flavor Characteristics: Complex and intensely fruity, with strong overtones of lemon, lime, peach, and melon. Secondary notes of coconut, lemongrass, candy, and herbs can show through in whirlpool or dry hop additions.




SENSORY HIGHLIGHTS

**Citrus
Fruity
Tropical**



BREWING VALUES

Alpha Acid Range: 7.7 - 9.1%
Beta Acid Range: 3.3 - 7.1%
Co-Humulone as % of alpha: 22 - 24
Total oils mL/100 gr.: 1.2 - 1.4



OIL FRACTIONS

Myrcene: 39 - 42%
Humulene: 26 - 29%
Caryophyllene: 12 - 13%
Farnesene: <1%

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