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# MIDWEST

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## Hop Characteristics

Hops are harvested cone shaped flowers of hop vines. These cones contain lupulin glands, which are responsible for bitterness and aroma qualities. **Bittering hops** usually have a high alpha acid. The bitterness qualities that hops add are from the alpha acids in the lupulins. When boiled, a reaction occurs that creates bitterness and adds a natural preservative to the beer. First noted when India Pale Ale was sent from England to their troupes in India. These ales were strongly bittered so it would remain fresh when it arrived by ship. **Aroma hops** are noted for their lower alpha acid contents and their fragrance. When added towards the end of the boiling process, these hops produce different levels of hoppy, piney, woody and fruity aromas. Midwest offers hops in Pellets, Plugs or Flowers.

**Pellet Hops** are whole hops that are shredded and compressed at harvest. This protects against aging and oxidation, but also breaks the lupulin glands for better hop utilization. **Hop Plugs** are whole flowers pressed into ½ oz. plugs. Similar to pellets, these plugs are sealed up immediately, which seals the natural acids and oils. Plugs are generally used as aroma hops and for dry hopping. Dry hopping is adding 1-2 ounces of hops the secondary fermenter. (4-7 days) **Whole Flower Hops** are similar to plugs in their use. Hop Flowers are noted for their hop bouquet and are often used in special recipes. All hops sold by Midwest come in oxygen barrier and light barrier bags. All hops are kept refrigerated until the time they are shipped to guarantee maximum freshness.

Check both our [domestic](#) and [imported](#) hop varieties. [Click here](#) to place an order for your hops.

## Domestic Hops

Hop Type	Alpha Acid	Description	Used In
<b>Amarillo</b>	8-11%	Aroma-type cultivar of recent origin, discovered and introduced by Virgil Gamache Farms Inc.	The Amarillo lends its unique flavor best to pale ales.
<b>Bullion</b>	8%	Bittering hop with strong spicy flavors.	Dark Ales and Stouts
<b>Cascade</b>	5.5%	Aroma and bittering hop with pleasant citrus flavors. Used as a bittering hop in many recipes.	Ales and Lagers
<b>Centennial</b>	10.5%	Aroma hop which has described as a stronger version of Cascade.	Medium to dark American ales
<b>Chinook</b>	12.0%	Bittering hop with very intense aroma-more than Bullion.	American ales and lagers
<b>Clusters</b>	6.5%	Mild bittering hop. Popular with microbreweries.	Light and dark American lagers
<b>Columbus</b>	12.5%	Newer super high alpha. Finding favor with Microbreweries.	Medium American Ales
<b>Crystal</b>	4.0%	Newer variety with fine Hallertau character. Ultra Clean!	Light Ales and Lagers!
<b>Fuggles</b>	5.0%	Aroma hop. Very popular with	Pale ales. Porters. and

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		homebrewers because of its versatility.	Stouts
<b>Galena</b>	11.5%	Bittering hop. Becoming popular with lager U.S. breweries because its ability to blend well with finishing hops.	American ales and lagers
<b>Liberty</b>	4.5%	Finishing hop. A low alpha version of the MT. Hood hop.	U.S. and German ale and lagers.
<b>Mt. Hood</b>	6.5%	Aroma and bittering hop. A mixture of Hallertau and Liberty with light aroma qualities.	American and German ales and lagers
<b>Northern Brewer</b>	9.0%	Bittering hop. This American version has a rougher flavor and aroma than the imported varieties.	California Common beers, Dark English ales, and German lagers
<b>Nugget</b>	13.0%	Bittering hop. Popular amongst microbrewers.	Medium to Dark American ales and lagers
<b>Perle</b>	8.0%	Bittering hop. A close relative of Hallertau and Northern Brewer.	Lagers, Wheats, and Pilsners
<b>Tettnang</b>	4.0%	Aroma hop. A traditional German hop known for mild floral aroma.	Wheats and German lagers
<b>Williamette</b>	5.0%	Aroma hop. A popular American derivative of Fuggles.	American and British ales
<b>Yakima Magnum</b>	12.0%	A West Coast hop with high Alpha Acid. Excellent bittering hop.	American Strong Ales.



## Imported Hops

Type	Alpha Acid	Description	Used In
<b>Challenger (UK)</b>	8.2%	Bittering hop that has been a long time favorite of British housebreakers.	British ales and lagers
<b>Hallertau (German)</b>	2.5%	Bittering and aroma hop. Mildly aromatic with a spicy fragrance.	Wheats, Altbiers, Pilsners, Belgian ales, American and German lagers
<b>Kent Goldings (UK)</b>	5.0%	Aroma hop. A classic ale finishing hop.	Ales, Bitters, Porters, and Stouts
<b>Pride of Ringwood (Australia)</b>	6.8%	Bittering hop. An acclaimed bittering hop grown primarily in Tasmania.	British ales, Australian-style ales and lagers
<b>Saaz (Czech Republic)</b>	3.0%	Aroma and bittering hop. A fragrant and flavorful Czech hop.	Lagers and Wheat
<b>Styrian Goldings (Slovenia)</b>	5.0%	Aroma and bittering hop. Traditional aroma hop noted for it's "rounded" bittering qualities.	Vienna / Marzen lagers, Belgian ales and Pilsners
<b>Target (UK)</b>	9.0-13.0%	Bittering hop. The U.K.'s most popular hop is now available on our side of the pond.	British ales and lagers



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or



<b>Polnischer Lublin (Poland)</b>	5.0%	A newer hop variety. A great aroma hop.	Ales and Lagers
<b>Spalt (German)</b>	4.8%	Highly values traditional German Noble hop. Important in Alt beers.	Amber Ales and Altbiers.



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