

Loral HBC 291 – A New Flavor Hop Variety

Gene Probasco¹, Jason Perrault², Scott Varnum¹, Michael Ferguson¹

¹John I. Haas, Inc., ²Select Botanicals Group LLC – Yakima Washington USA

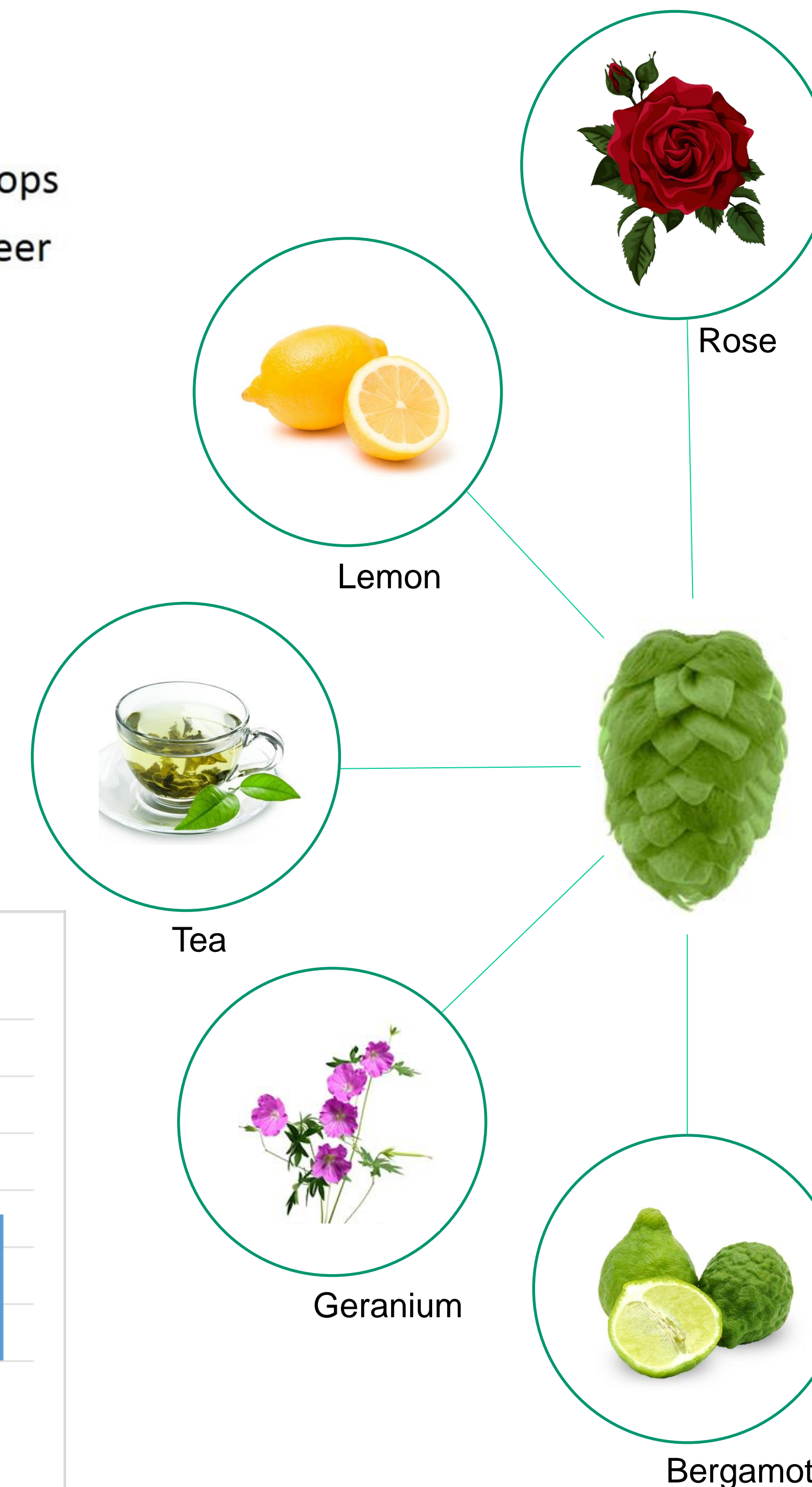
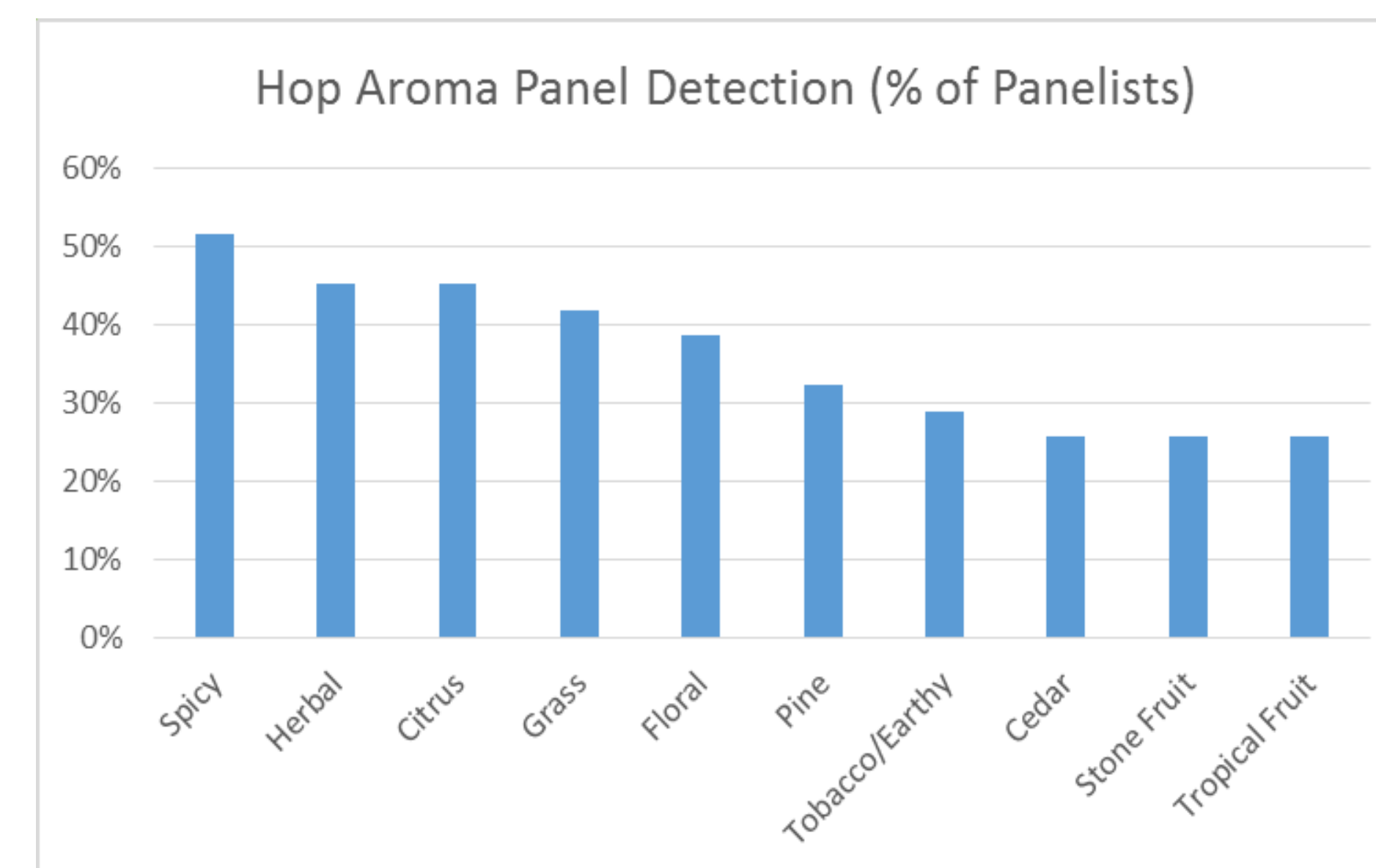
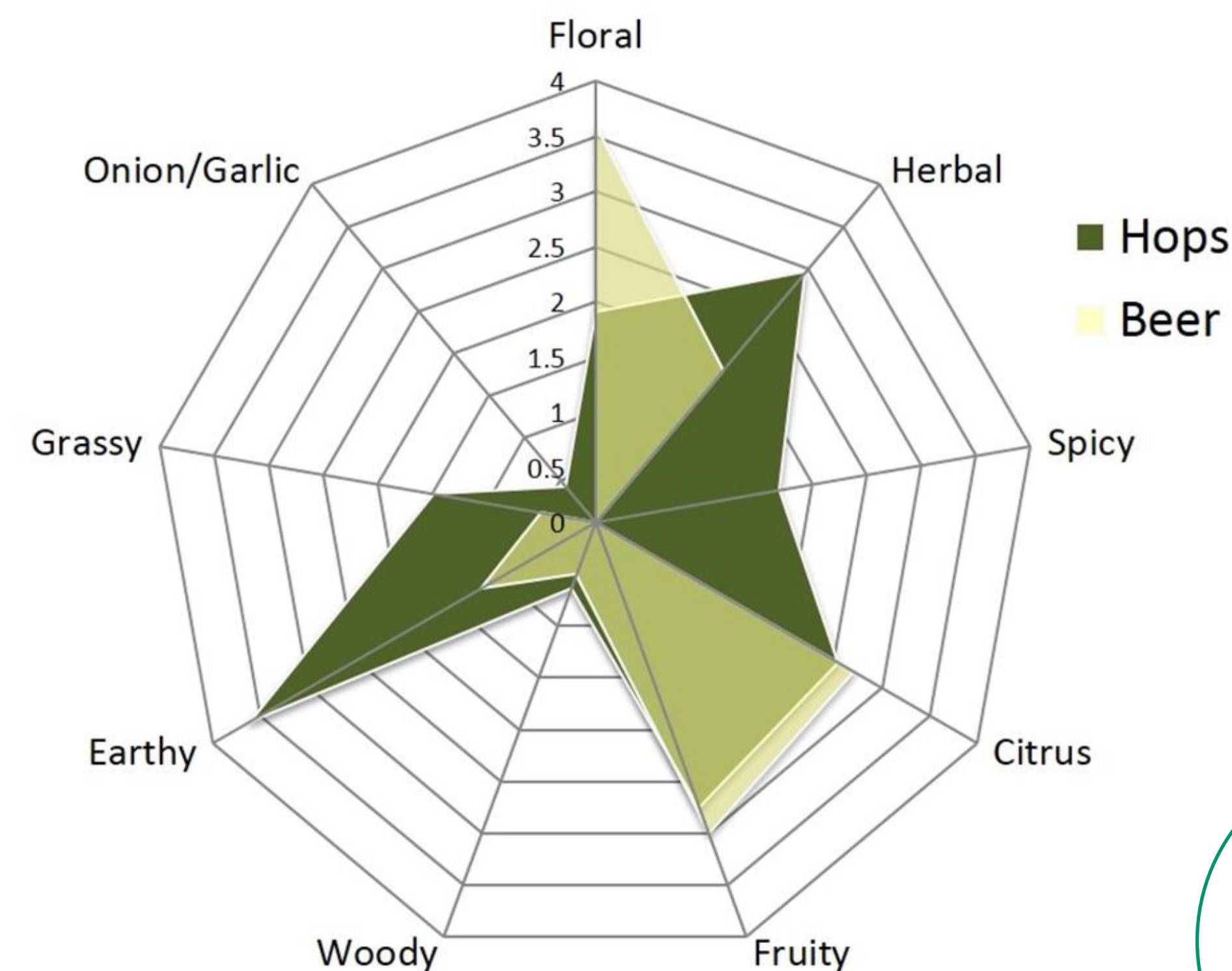
World Brewing Congress

August 13-17, 2016

Sheraton Downtown Denver
Denver, CO 80202, U.S.A.

Loral is a newly released cultivar from Hop Breeding Company that provides a more traditional yet unique hop character, providing the floral and herbal notes one would expect from a fine noble aroma hop. Its mother is the U.S. developed aroma variety Glacier; the grandmother being the long established European noble aroma variety known as Tardif de Bourgogne originating in the Bourgogne region of Eastern France. The father is a son of the U.S. developed Nugget variety. Loral is characterized by having numerous small, dense cones with moderate alpha acids. The variety was previously known as the experimental hop HBC 291.

Pedigree	U.S. Glacier and U.S. Nugget
Aroma	Floral, herbal, citrus
Alpha Acids	10.0 - 12.0 %
Beta Acids	4.5 - 5.5 %
Cohumulone	21 - 23 % of alpha acids
Total Oil	1.5 - 2.5 ml/100g
Myrcene	37 - 39 % of total oil
Humulene	23 - 25 % of total oil
Caryophyllene	6 - 8 % of total oil
Geraniol	0.7 - 1.3 % of total oil
Linalool	1.0 - 1.4 % of total oil
Storage Stability	Good



Loral – HBC 291



Cone and Leaf



The aroma profile of Loral has been described as a “super noble hop” with its wonderful floral and herbal notes followed by a backdrop of citrus and earthy character. A touch of sweet fruity aroma rounds out this well-balanced hop. In beer, the floral notes are accentuated yet complemented nicely by fruity and citrus with just a hint of herbal. Don’t expect an in-your-face fruity character with Loral as seen with some recent U.S. variety releases - this hop is approachable and balanced. Great for distinctive IPAs and pale ales but perfect for sessionable and lager-style beers.