



CHALLENGER

Brewing Quality: An excellent all round hop with good alpha and aroma properties. As the main copper hop it provides a refreshing, full bodied, rounded bitterness which provides an excellent platform for a late hop. As the late addition it can give a very crisp, fruity character which has proved very popular in many beers.

Origin/History: Introduced by Wye College in 1972 this variety was bred from two trial varieties. It is very well related with its grandmother Northern Brewer and its aunt Northdown.

Agronomics: Challenger is a high yielding dual-purpose variety grown primarily in Herefordshire and Worcestershire although quantities are grown in Kent and Belgium. It has good resistance to Downy Mildew but is susceptible to Powdery Mildew and Verticillium Wilt.

Oil Composition

Caryophyllene: 9.5 - 9.5% of total oil

Farnesene: < 1.0% of total oil

Humulene: 25 - 25% of total oil

Myrcene: 30 - 42% of total oil

Analytical Information

Alpha Acid %: 5-9

Alpha/Beta Ratio: 2.0:1

Beta Acid %: 3.2-4.2

Co-humulone (%A.Acid): 20-25

Total Oil %: 1.0-1.5

General Trade Perception: One of the few recognized dual-purpose hops combining moderate amounts of alpha acids with a good kettle hop aroma.

Possible Substitutions: US or German Perle, Northern Brewer

Typical Beer Styles: English style Ale, Porter, Stout, ESB, Bitter, Barley Wine, Brown Ales

