



AHTANUM[®] BRAND

YCR 1

Bred by Yakima Chief Ranches, Ahtanum YCR 1 is an aroma-type cultivar used for its aromatic properties and moderate bittering. The variety is named after the location where Charles Carpenter established the first hop farm east of the Cascade Mountains in Washington State in 1869.

AROMA PROFILE

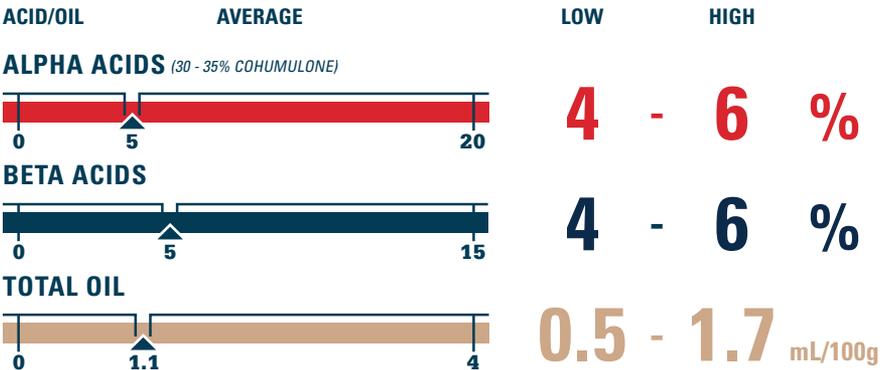
**CEDAR • CITRUS • FLORAL • GRASS
HERBAL**

BEER STYLES

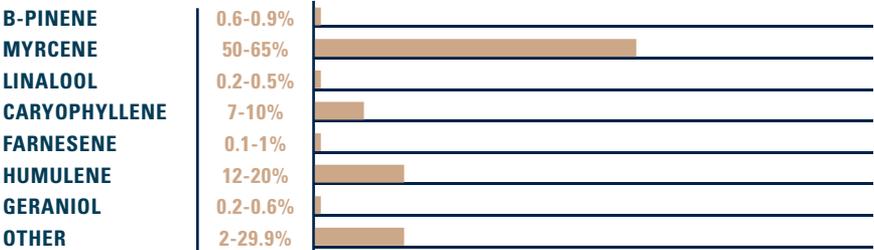
IPA • PALE ALE • LAGER



BREWING VALUES

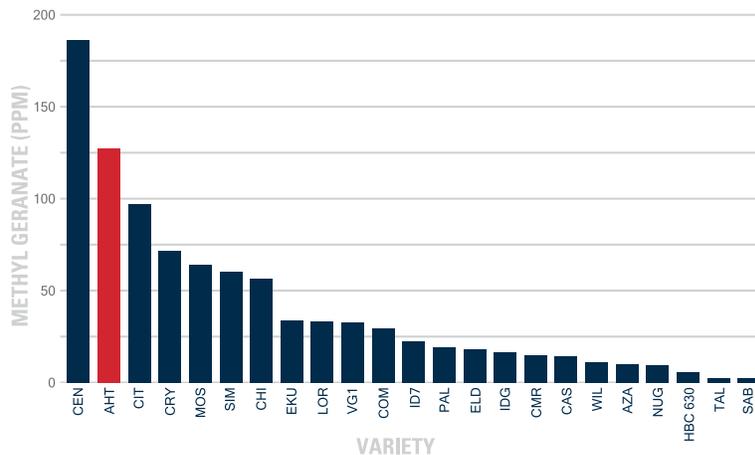


TOTAL OIL BREAKDOWN (% OF TOTAL OIL)



AHTANUM® BRAND YCR1

AVERAGE METHYL GERANATE CONCENTRATION



Ahtanum® Brand YCR1 is an aroma-type cultivar that was the very first commercially available hop bred by Yakima Chief Ranches. Ahtanum® is named after the location where Charles Carpenter established the first hop farm in the Yakima Valley in 1869. It is still grown by the Carpenter family to this day. To quote Brad Carpenter, of Carpenter Ranches, “From a production standpoint Ahtanum® is grower friendly as it yields well, is a consistent hop, and has a wider picking window than some of the other YCR brands.”

Ahtanum® has a unique aroma that includes citrus (grapefruit), orange, floral, and slightly earthy notes. It has a low to moderate alpha acid content that makes it an ideal hop for American pales ales, IPAs, Belgian style ales, and lagers. What makes Ahtanum® truly unique is its high concentration of the beer soluble compound methyl geranate. Methyl geranate, is part of the ester family, which is the third most abundant compound found in hops at 15%¹. The aroma profile of this ester includes floral, citrus fruits, and lavender notes². This compound is of particular importance because it can survive the brewing process and there is also evidence that methyl geranate can be hydrolyzed to geraniol during the active fermentation dry hopping process.³

Apart from its strong performance in beer, Ahtanum® also presents a green option for brewers looking to make smarter varietal choices for the environment. When compared with Cascade, Ahtanum® shows 30-50% more yield per acre in Washington.⁴ These fantastic yields result in a lower input of nitrogen per bale, resulting in more sustainable hop for growers and brewers alike and reducing strain on the overall hop supply chain.

“Ahtanum® is an extremely dynamic hop, with a unique floral, nuanced citrus, and light pine character. The variety plays a role of key importance as a late hop addition in our flagship brand, Ithaca Flower Power.” – Andrew Hausman, of Ithaca Beer Company

REFERENCES:

1. Jensen, Patrick, Hite, Jackie. Tracking Hop Aroma Compounds within Hop Varieties and Beer. Yakima Chief Hops, 2020.
2. <http://www.thegoodscentscompany.com/data/rw1046801.html>; Methyl Geranate.
3. Lafontaine, Scott R., Shellhammer, Thomas, H. (2018) Impact of Static Dry-Hopping Rate on The Sensory and Analytical Profiles of Beer. The Institute of Brewing & Distilling. 124: 434-442.
4. George, Ann. USA Hops 2020 Statistical Report. Yakima, WA: Hop Growers of America, Inc., January 2021.



YAKIMA CHIEF HOPS®