

HBC 1019 c.v.

HBC 1019 c.v. is an experimental variety bred by the Hop Breeding Company (HBC). It arose from a 2016 cross between two HBC developmental varieties. Agronomically, it is a high yielding cultivar with a desirable early harvest window. HBC 1019 c.v. has a potent but pleasing mix of citrus, tropical and stone fruits. With notes of coconut, Valencia oranges, caramelized bananas, peaches, and honeydew melon, HBC 1019 c.v. is reminiscent of dark rum and daiquiris.



SWEET
FRUIT



CITRUS



CREAM
CARAMEL

**Honeydew melon, peaches, tropical fruit,
candy, coconut, orange.**

Alpha (%)	10-12
Beta (%)	8-9
Cohumulone (% of Alpha Acids)	22-24
Total Oil (ml/100g)	1.3-2.2
Myrcene (% of Total Oil)	38.9
Humulene (% of Total Oil)	10.6
Caryophyllene (% of Total Oil)	7.2
Farnesene (% of Total Oil)	0.4
Linalool (% of Total Oil)	0.5
Total Polyphenols (%)	—

