

TERRA

HBC

SURGE™

1325



TerraSurge™ HBC 1325 c.v. represents the next generation of U.S. alpha hops, combining breakthrough agronomics—including reduced water and fertilizer requirements, higher yields, strong pest and disease tolerance, and a late harvest window—with clean, efficient bittering performance. A versatile brewing workhorse, it delivers stable bitterness while its subtle citrus, tropical, and herbal notes allow brewers to reserve more expressive aroma hops for late and dry-hop additions, maximizing efficiency without compromising hop character.

KEY FLAVORS



SWEET
FRUIT

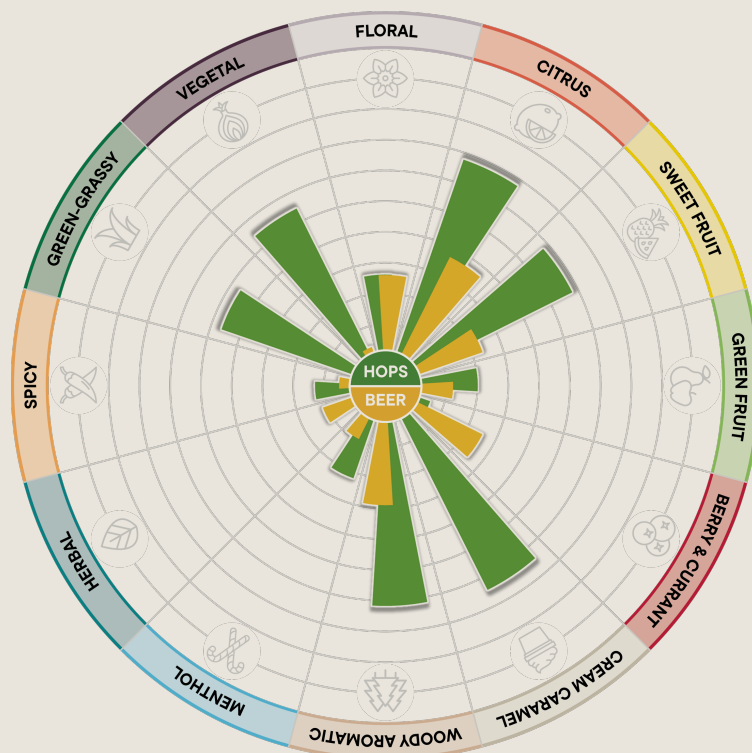


CITRUS



HERBAL

BEER VS. HOP ATTRIBUTES



The beer used in this trial was a 4.2% ABV American lager, with late kettle and whirlpool additions (25 IBUs total) and dry hopped at a rate of 1lb/bbl. Samples were evaluated by the HAAS Trained Sensory Panel and described on a scale of 0-10.

ANALYTICAL DATA

Alpha Acids* 16.4 - 22.4%

Beta Acids 5.8 - 8.1%

Total Oil 1.4 - 4.5

*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

TOTAL OIL COMPOSITION

Myrcene 33 - 59%

Humulene 5 - 16%

Caryophyllene 6 - 8%

Farnesene ≤ 0.6%

Linalool 0.5 - 1.3%

Cohumulone 29 - 30%

*Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 71.2)

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HAAS

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