

CASCADE

Cascade was named after the US mountain range, which was so called for the great cascades found near the Columbia River Gorge by American explorers Lewis and Clark. Cascade has a slightly spicy citrus aroma with notes of grapefruit and balanced bittering potential that puts it firmly among the most popular hops in the world. While Aussie Cascade matches the genetic fingerprint of American Cascade, the local climate and unique growing conditions result in a slightly more floral flavour profile that is well suited to just about any ale or lager. It features in some notable beers, including Little Creatures' Pale Ale and Moo Brew's Pale Ale.

Breeding

Cascade was created by the U.S.D.A breeding program in 1956 through open pollination from a seedlot encompassing Fuggle, Serebrianka and Native American genetics. It was commercialised in 1972 as an American grown substitute for European hops, but brewers soon recognised Cascade's potential and it became a formative hop for the craft beer movement.

Growing

Wet and hot conditions early in the season resulted in strong emergence that translated to strong yield. Oil content is slightly below average, while alpha content is slightly above average.

Contracting

Production volume is based on meeting local demand, supported by a healthy spot market. As it has a loyal following, brewers are encouraged to make their needs as transparent as possible through forward contracting.

Aroma & flavour

Floral
Rose



Citrus
Grapefruit

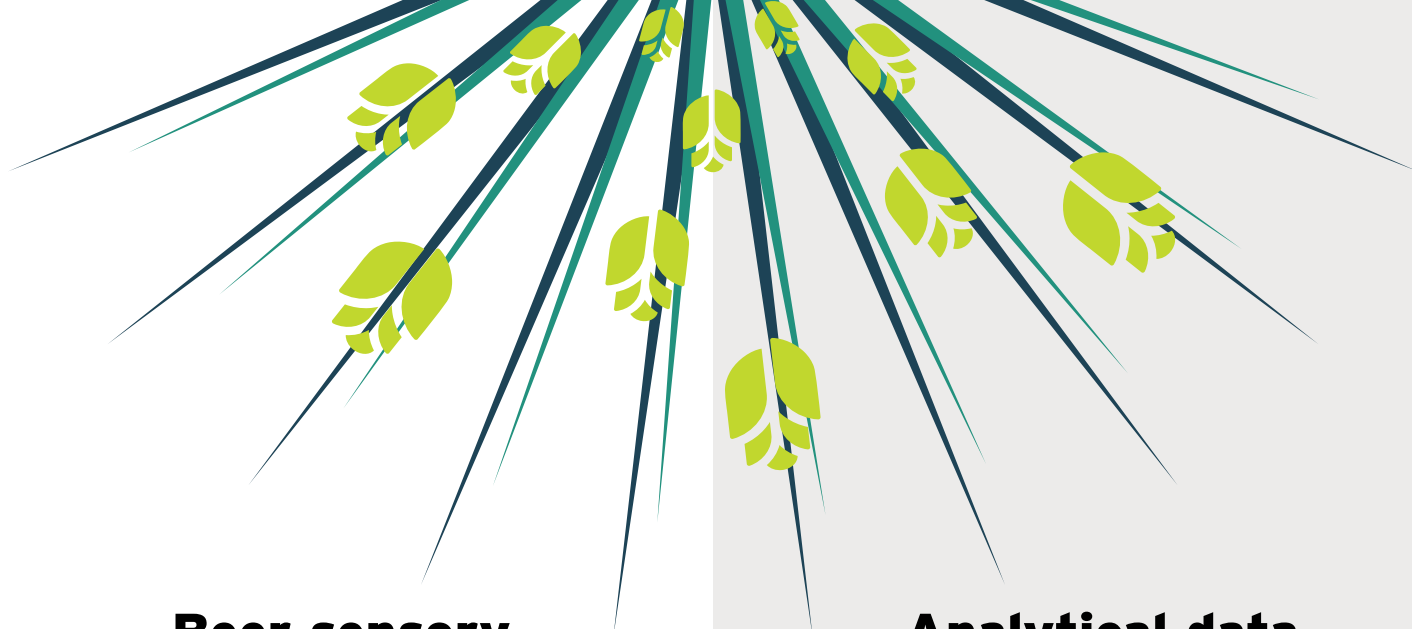


Sweet Fruits
Plum

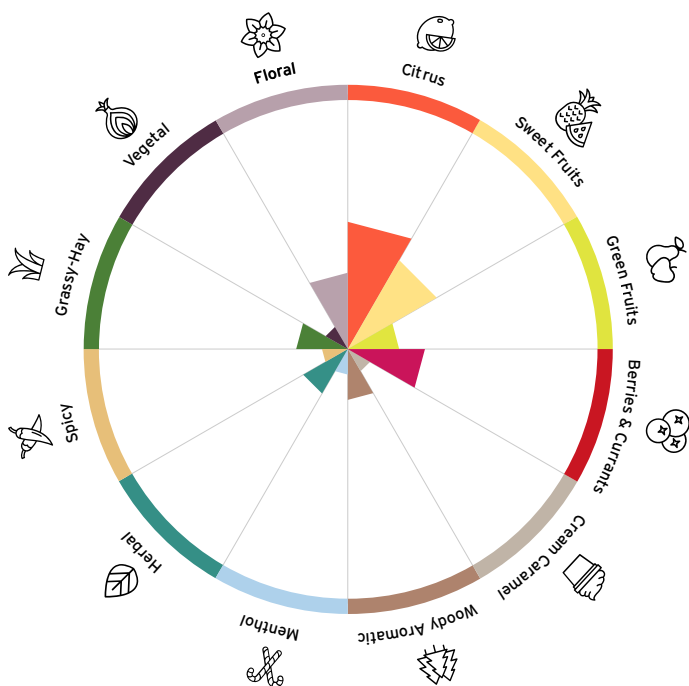


Berries & Currants
Blackcurrant

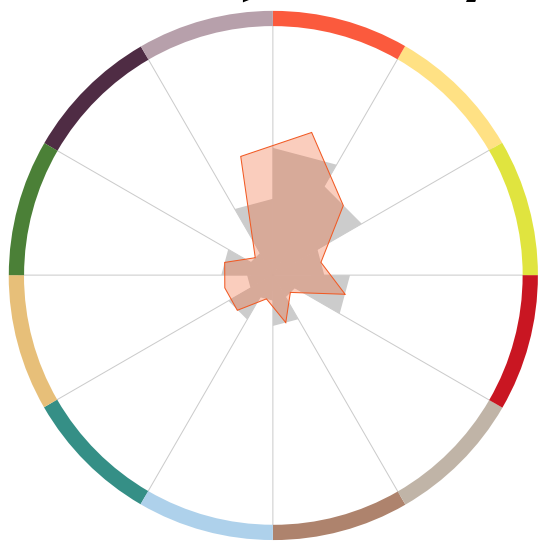




Beer sensory



Raw hop sensory



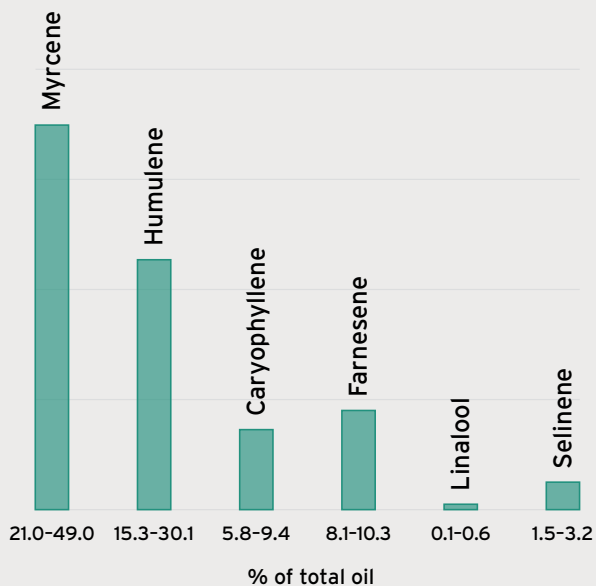
Analytical data

Alpha 7.0 - 8.6% **Beta** 6.2 - 6.3%

Cohumulone 33.0 - 38.0% of α -acids

Total oil 1.3 - 1.4ml/100g

Hop oil composition



Recommended beer styles

Lager, APA, WCIPA, Witbier, Porter