



## BarthHaas® | HOPS DATA SHEET



Centennial is a relatively new high-alpha variety. First released in 1990, Centennial is composed of ¾ Brewers Gold and minor shares of other cultivars, such as Fuggle and East Kent Golding. Sometimes it is also referred to as Super Cascade, but the citrus character that predominates in Cascade is not as strongly noticeable in Centennial.

### ANALYSIS VALUES

Growing area	United States
Heritage	3/4 Brewers Gold, 3/32 Fuggle, 1/16 East Kent Golding, 1/32 Bavarian 1/16 unknown
Alpha Acids*	9,5 - 11,5 %
Total Polyphenols	no data
Myrcene	45,0 - 55,0 % Total Oils
Beta Acids	3,4 - 4,5 %
Total Oil	1,5 - 2,5 ml/100 g
Linalool	no data

\* The alpha content is determined by means of spectrophotometric analysis.

# Centennial

United States



USA

Key Flavors

Citrus

Floral

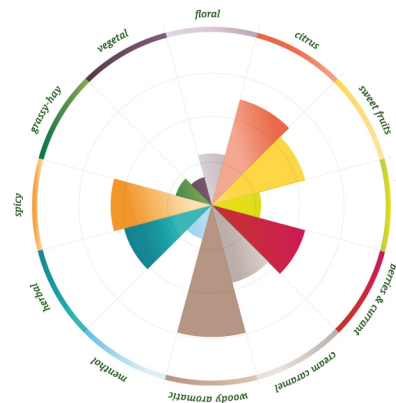
Anise



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## CROP 2019

Centennial shows its sweet lemony side in crop 2019. Bergamot and lemongrass go hand in hand with pineapple and lychee. Additionally, the resin and woody character is intensively expressed in this crop.



## AROMA CHARACTERISTICS

In Centennial, woody-spicy aromas of spruce, barrique, tonka bean, tarragon and aniseed combine with fruity raspberry notes to produce a well-rounded character.

