

ADHA-484



First crossed in 2004, ADHA-484 has quickly proven to be a versatile hop that plays well with a variety of styles.

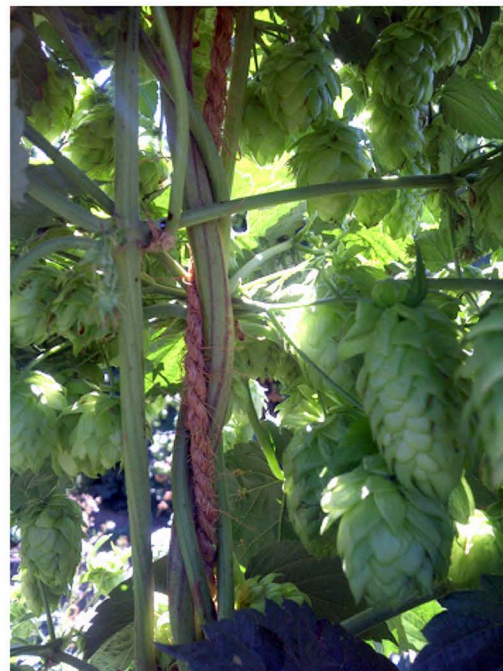
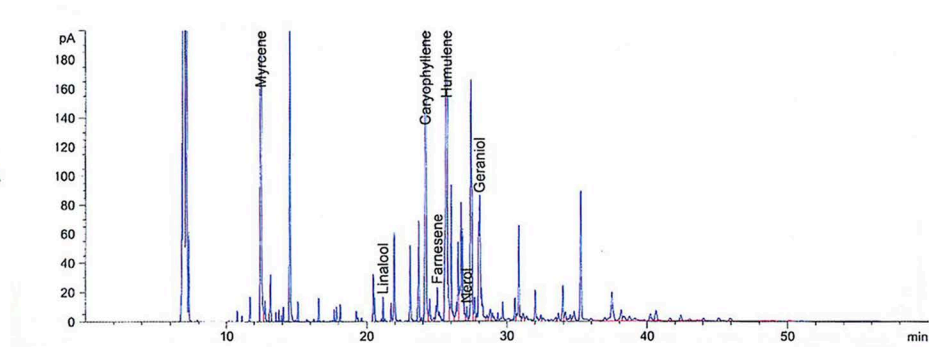


Aroma: cedar; woody; bubblegum; spice

TYPICAL ANALYTIC RANGE:

Alpha: 10.5-12%
Beta: 3-5%
Co-Humulone: 40-48%

Total Oil: 0.6-1.8 ml/100g
Myrcene: 15-21% of total oils
Caryophyllene: 9-15% of total oils
Humulene: 15-24% of total oils
Farnesene: <1% of total oil





STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
21 NORTH 1ST AVENUE, SUITE 106
YAKIMA, WASHINGTON 98902

BREWING VALUE CERTIFICATE

ISSUED TO: Lester Roy
401 WALTERS RD
MOXEE WA 989369775

DATE: October 10, 2014

THIS ANALYSIS WAS MADE FROM A COMPOSITE OF 9 CORES DRAWN BY FEDERAL-STATE SAMPLERS ACCORDING TO THE CERTIFICATE SCHEDULE.

LOT IDENTIFICATION: 14-406-111

QUANTITY: 87 Bales

METHOD: Spectro:ASBC

ANALYSIS:

10.6 % ALPHA ACIDS
3.7 % BETA ACIDS
HSI: 0.280
12.4 % BREWING VALUE

Lab No: 4630

FEE: 30.00

AGR 4400 (Rev. 7/98)

I certify on the above date, that WSDA Chemical and Hop Lab analyzed the official/submitted sample described herein, and that the brewing value results were found to be as stated.

Issuing Authority Signature _____

(SIGNATURE)