

# BRAVO®

A premium hop from the Hopsteiner breeding program. All rights reserved.



## A STANDING OVATION FOR THIS UNDERRATED AROMA HOP.

As part of the 2006 class of the Hopsteiner breeding program, the Bravo hop has been known for its sky-high alpha content for clean, smooth bittering. Roy Farms has been unearthing the potential of the Bravo hop to enhance, when picked at the right time, its ability to deliver deep tangerine, candied lime and floral notes that work well in a variety of beer styles when used as a late hop or dry hop addition. You can be confident you're purchasing the highest-quality Bravo hops directly from Roy Farms with our unwavering commitment to sustainable farming and growing practices, as well as the 113 harvests under our belt.

### BEER STYLES

-  IPA
-  RED ALE
-  PALE ALE
-  STRONG GERMAN LAGER
-  AMERICAN ALE

### AROMA PROFILE

#### PLEASANT FRUIT AND SWEET FLORAL

- ORANGE/TANGERINE
- CANDIED LIME/LEMON
- SWEET FRUIT
- FLORAL
- HERBAL/EARTHY



OUR HOPS ARE DIRECT  
 FROM ONE SOURCE.  
**ROY FARMS.**



### SUSTAINABILITY SINCE DAY ONE

THE HEART AND SOUL  
 OF ROY FARMS

- HUMAN AND FOOD SAFETY
- COMMUNITY AND ENVIRONMENTAL STEWARDSHIP
- EMPLOYEE EMPOWERMENT, INNOVATION AND CREATIVITY

### DISTRIBUTED DIRECT TO BREWER

STAYING CONNECTED AND  
 BUILDING STRONG RELATIONSHIPS



DRIED WHOLE CONES



HARVEST FRESH PELLETS

### HARVEST FRESH PELLETS

PICKED, PELLETTED AND PACKAGED  
 WITHIN 36-48 HOURS FOR UNPARALLELED FRESHNESS

- PRESERVES NATURAL CHARACTERISTICS TO MAINTAIN VINE-FRESH QUALITY
- PRESERVES HARVEST-FRESH AROMA WITH OXYGEN-FREE SEALED BAGS
- 100% SOLAR-POWERED PELLETS





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## THE SCIENCE BEHIND THE CRAFT.

### PARENTAGE

Zeus crossed with a male (98004 x USDA 19058m)

#### BREWING VALUES

ALPHA ACIDS	14 % - 17 %
BETA ACIDS	3 % - 5 %
CO-HUMULONE	29 % - 34 % of alpha acids
TOTAL OILS	1.6 - 2.4 ml/100g

#### TOTAL OIL COMPOSITION

MYRCENE	25 % - 50 % of total oil
HUMULENE	.58 % of total oil
CARYOPHYLLENE	10 % - 12 % of total oil
FARNESENE	< 1 % of total oil

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

