

CASHMERE

A public variety developed by Washington State University USDA hop breeding program in 2013. All rights reserved.



SOFT AND STRONG AROMATICS. A WIN–WIN FOR EVERYONE.

Since its release in 2013 as a public variety, Cashmere has been making an impact and working its way into many year-round beers. It stands as a good dual-purpose hop, and really comes to life in late additions like knock out, whirlpool and dry hopping. Cashmere showcases fruity aromas such as citrus, berry and lime, exhibits a smooth bitterness and is mildly aromatic with a subtle herbal hint. You can be confident you're purchasing the highest-quality Cashmere 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

-  PALE ALE
-  SAISON
-  IPA
-  AMERICAN BLONDE

AROMA PROFILE

SMOOTH BITTERNESS AND FRUITY

- BERRY
- CITRUS
- HERBAL
- GRAPEFRUIT
- STRAWBERRY
- CANDIED FRUIT



INTRODUCE YOUR NOSE TO VINE-FRESH HOPS.



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

Cashmere is a daughter of Cascade,
containing Northern Brewer germplasm through the male parent.

BREWING VALUES

ALPHA ACIDS	7.7 % - 9.1 %
BETA ACIDS	3.5 % - 4.5 %
TOTAL OILS	1.2 - 1.4 ml/100g

TOTAL OIL COMPOSITION

MYRCENE	39 % - 42 % of total oil
HUMULENE	26 % - 29 % of total oil
CARYOPHYLLENE	12 % - 13 % of total oil
FARNESENE	0.1 % - 1.1 % of total oil

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

