

CHINOOK

A public variety developed by Washington State University USDA hop breeding program in 1985. All rights reserved.



FALL IN LOVE WITH THIS CLASSIC HOP. AGAIN.

Find out why everyone is asking about Roy Farms Chinook. Is it the high quality? Freshness? Consistency? Or all of the above? This dual-purpose hop delivers smooth bitterness, and contributes bright, strong citrus and grapefruit notes with hints of pine and resin for a variety of beer styles. Chinook has been a go-to hop for decades and continues to be a favorite with craft brewers globally. You can be confident you're purchasing the highest-quality Chinook hops directly from Roy Farms with our unwavering commitment to sustainable farming and growing practices, as well as the 113 harvests under our belt. Chinook is a favorite at Roy Farms.

BEER STYLES

-  IPA
-  AMERICAN PORTER
-  AMERICAN PALE ALE
-  AMERICAN BROWN
-  AMERICAN STOUT
-  AMERICAN ALE

AROMA PROFILE

BRIGHT CITRUS

- GRAPEFRUIT
- PINE
- FRUIT PUNCH
- RESIN



PEOPLE MAKE
OUR HOPS
 EXTRAORDINARY



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
-  ORGANIC AVAILABILITY

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

Cross between Petham Golding and a USDA-selected male.
Grows primarily in the Yakima area of Washington state.

BREWING VALUES

ALPHA ACIDS	12 % - 14 %
BETA ACIDS	3.0 % - 4.0 %
TOTAL OILS	1.7 - 2.7 ml/100g

TOTAL OIL COMPOSITION

MYRCENE	35 % - 40 % of total oil
HUMULENE	18 % - 23 % of total oil
CARYOPHYLLENE	9 % - 11 % 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.

