



**POLISHHOPS.COM**

**CATALOGUE  
2024**



# OUR HOPS

## FOREIGN

Cascade PL  
Chinook PL  
Magnum

## NEW WAVE

Amora Preta  
EXP 2/20  
Iunga  
Magnat  
PŁ-01  
Zibi



## POLISH CLASSICS

Lubelski  
Marynka  
Puławski  
Sybilla  
Tomyski

## RESURRECTED

Izabella  
Książęcy  
Oktawia  
Zula



# FLAVOR & AROMA

## FOREIGN

**Cascade PL** citrus | fruity | blackcurrant  
**Chinook PL** citrus | fruity | piney | woody  
**Magnum** fresh | piney | woody

## NEW WAVE

**Amora Preta** polish forest fruits – blackberries | fruity zest – lime, mandarin, oranges, red grapefruit  
**EXP 2/20** citrus – lemon, mandarin | floral – bergamot | fruity – gooseberry, pear, white currant | tropical – pineapple  
**lunga** herbal | citrus zest | tropical – pineapple, peach  
**Magnat** floral – lilac and other flowers  
**PŁ-01** citrus – grapefruit, mandarin, zest | fruit – lychee | petroleum | tropical – pomelo  
**Zibi** fruity – mirabelle plum | tropical – mango, peach

## POLISH CLASSICS

**Lubelski** floral – bergamot | herbal | spices – cinnamon | noble  
**Marynka** herbal – aniseed, licorice | tropical – grapefruit, citrus | hay  
**Puławski** fruity – white grapes | spices – clove, pepper | tropical – papaya  
**Sybilla** floral – lilac and other flowers | fruity | spices – clove | noble  
**Tomyski** noble | herbal | citrus – lime

## RESURRECTED

**Izabella** resins (pine) | mirabelle plum | peach | citrus zest  
**Książęcy** citrus – red orange, tangerine | coconut | fruity – apricot | tropical – mango, pineapple  
**Oktawia** citrus – lime | cucumber | fruity – white grapes | tropical – honeymelon  
**Zula** citrus | tropical

# **FOREIGN**

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**Cascade PL**

**Chinook PL**

**Magnum**



# CASCADE PL

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## FOREIGN

Cascade PL, often hailed as the milestone of the craft beer revolution, has transcended its American roots to find a unique expression on our farms. Renowned for its citrusy aroma in the USA, the Cascade PL, when harvested in our terroir, unveils distinctive blackcurrant and fruity notes, all while retaining the familiar citrusy hints from its American heritage. This variety exemplifies the profound influence of terroir on hop character.

### FLAVOR PROFILE

Cascade PL, takes on a distinctive persona in our terroir. While retaining its hallmark citrusy foundation from American cultivation, it evolves to showcase nuanced blackcurrant and fruity notes. This flavor profile reflects the unique synergy between the Cascade hop and the rich soil of our farms.

### AROMA HIGHLIGHTS

Immerse yourself in the Cascade PL experience. The citrusy hints, reminiscent of its American origins, now intertwine with the captivating aroma of blackcurrant and a medley of fruits. This hop invites you on a sensory journey that pays homage to its revolutionary legacy while embracing the influence of our local terroir.



### CHARACTERISTIC

#### TERPENES

Caryophyllene - 5.7%

Myrcene - 56.8%

#### ACIDS

Alpha acids - 4.2-5.8%

Beta acids - 4.5%

Cohumulone - 1.8%

Humulene - 14.2%

#### TOTAL OIL

1.2 ml / 100 g

# CHINOOK PL

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## FOREIGN

A classic in the realm of US hops, Chinook, renowned for its distinct terroir effect, stands as a testament to the influence of soil and insolation on flavor. The piney and woody aromas characteristic of US-farmed Chinook find a unique expression in the southern Polish terroir, where they harmoniously intertwine with citrus and fruity notes.

### FLAVOR PROFILE

Chinook PL introduces a flavor profile that transcends borders. The quintessential piney and woody characteristics, inherent in US cultivation, find a new expression in the southern Polish terroir. This regional twist introduces a delightful dance of citrus and fruits, creating a nuanced and complex flavor experience.

### AROMA HIGHLIGHTS

Immerse yourself in the aromatic journey of Chinook PL. The familiar piney and woody aromas, reminiscent of its US origins, now share the stage with vibrant citrus notes and the subtle sweetness of fruits. The result is a symphony of scents that captures the essence of both hemispheres.



### CHARACTERISTIC

#### TERPENES

Caryophyllene - 8.5%

Myrcene - 38.9%

Selinene - 4%

#### ACIDS

Alpha acids - 7-9.3%

Beta acids - 2.7%

Cohumulone - 2.9%

Humulene - 17.7%

#### TOTAL OIL

1.3 ml / 100 g



# MAGNUM

## FOREIGN

Magnum, widely acclaimed as a maestro of clean, concise bitterness due to its high alpha contents, unfolds a new dimension when harvested late. This versatile hop not only provides a robust foundation of clean bitterness but, when allowed to mature on the vine, imparts an additional burst of fresh, piney-like aroma. Late-harvested Magnum reaches its aromatic zenith, boasting huge hop oil contents and a substantial myrcene content.

### FLAVOR PROFILE

Magnum delivers a masterclass in clean, short-lived bitterness. However, its late-harvested counterpart introduces an additional layer of complexity. The fresh, piney-like aroma becomes a defining feature, creating a sensory experience that transcends the expectations of a traditional bittering hop.

### AROMA HIGHLIGHTS

Explore the late-harvested Magnum's aromatic allure, where the essence of fresh pine takes center stage. This unexpected twist, combined with Magnum's inherent clean bitterness, adds a delightful freshness to the aroma. The hop oil contents, peaking at 3.4 ml / 100 g, contribute to a nuanced and invigorating olfactory journey.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol - 0.57%  
Caryophyllene - 5.4%  
Caryophyllene oxide - 0.13%  
Farnesene - 0.18%  
Geraniol - 0.18%  
Limonene - 1.4%  
Linalool - 0.35%  
Myrcene - 64.3%  
Pinen - 0.11%  
Selinene - 0.62%

#### ACIDS

Alpha acids - 13%  
Beta acids - 4.7%  
Humulene - 16.6%  
Humulene oxide I - 0.24%  
Humulene oxide II - 0.12%

#### TOTAL OIL

3.4 ml / 100 g

# **NEW WAVE**

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**Amora Preta**

**EXP 2/20**

**lunga**

**Magnat**

**PŁ-01**

**Zibi**



# AMORA PRETA

## NEW WAVE

The Amora Preta hop is an intriguing fusion of potency and flavor, marked by a robust alpha acid content and a captivatingly intense fruity aroma. This hop variety intertwines tropical allure with the essence of Polish forest fruits, most notably blackberries, while harmonizing with complimentary resins and zest (mandarin, oranges, red grapefruit, lime). Amora Preta stands as the epitome of excellence for Single Hop beers.

### FLAVOR PROFILE

Amora Preta unveils a tapestry of flavor where potency meets finesse. The bold alpha acid content is complemented by a captivating array of tropical notes, seamlessly blending with the essence of Polish forest fruits, notably blackberries. This hop transforms a brew into an exquisite dance of strength and subtlety.

### AROMA HIGHLIGHTS

Immerse your senses in the intoxicating aroma of Amora Preta. The richness of blackberries takes center stage, joined by tropical allure and underscored by resin and zest. Mandarin, oranges, red grapefruit, and lime intertwine, adding layers of complexity that elevate the aromatic symphony to new heights.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol - 1%  
Caryophyllene - 7.3%  
Caryophyllene oxide - 0.34%  
Farnesene - 2.9%  
Geraniol - 0.09%  
Limonene - 2.5%  
Linalool - 0.76%  
Myrcene - 46.2%  
Pinen - 0.07%  
Selinene - 0.82%

#### ACIDS

Alpha acids - 9%  
Beta acids - 3.5%  
Humulene - 22%  
Humulene oxide I - 0.57%  
Humulene oxide II - 0.71%

#### TOTAL OIL

2.6 ml / 100 g

# EXP 2/20

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## NEW WAVE

A groundbreaking addition to the brewing world! Meet EXP 2/20, a highly promising experimental variety from PolishHops. This unique hop introduces a medley of citrusy aromas, featuring notes of lemon, bergamot, mandarin, pineapple, pear, gooseberry, and white currant.

### FLAVOR PROFILE

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EXP 2/20 bursts onto the scene with a tantalizing blend of citrusy sensations. Revel in the zesty embrace of lemon, the exotic notes of bergamot, and the refreshing essence of mandarin. Pineapple, pear, gooseberry, and white currant contribute to a dynamic flavor profile that sets EXP 2/20 apart.

### AROMA HIGHLIGHTS

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Immerse yourself in a symphony of aromas with EXP 2/20. Unveil the lively scents of citrus fruits, highlighted by the invigorating presence of lime. The delicate balance of lilac and pine adds a floral dimension, while the fresh, green, and floral notes of farnesene elevate the aromatic experience.



### CHARACTERISTIC

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#### TERPENES

Alpha-terpineol - 1.7%  
Caryophyllene - 6.1%  
Caryophyllene oxide - 0.19%  
Farnesene - 10.6%  
Geraniol - 0.49%  
Limonene - 0.71%  
Linalool - 0.46%  
Myrcene - 55.9%  
Pinen - 0.1%  
Selinene - 0.76%

#### ACIDS

Alpha acids - 9.3%  
Beta acids - 3.2%  
Humulene - 11.2%  
Humulene oxide I - 0.48%  
Humulene oxide II - 0.28%

#### TOTAL OIL

2.7 ml / 100 g

# IUNGA

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## NEW WAVE

Unleash the potential of your brews with Iunga, a versatile dual-purpose hop that effortlessly marries bold bitterness with an intoxicating aroma. Bred through the artful union of Lubelski and a Yugoslavian male, Iunga stands as a testament to the harmonious fusion of heritage and innovation.

### FLAVOR PROFILE

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Iunga captivates the palate with a swift burst of short-lived bitterness, courtesy of its robust alpha-acid content. What truly sets it apart is the exquisite aroma it imparts – a tantalizing symphony of pineapple, peach, and citrusy notes that dance on the taste buds.

### AROMA HIGHLIGHTS

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Immerse your brew in the tropical allure of Iunga, where strong hints of pineapple transport you to sun-drenched islands, complemented by the succulence of peach and the zesty brightness of citrus. This hop is a sensory journey, promising a multi-dimensional flavor experience.



### CHARACTERISTIC

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#### TERPENES

Alpha-terpineol - 1.8%  
Caryophyllene - 10.3%  
Caryophyllene oxide - 0.26%  
Farnesene - 2.6%  
Geraniol - 1.1%  
Limonene - 39.3%  
Linalool - 6.5%  
Myrcene - 26.3%  
Pinen - 1.8%  
Selinene - 0.8%

#### ACIDS

Alpha acids - 9.6%  
Beta acids - 3.1%  
Cohumulone - 1.4%  
Humulene - 0.36%  
Humulene oxide I - 0.28%  
Humulene oxide II - 0.16%

#### TOTAL OIL

1.5 ml / 100 g

# MAGNAT

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## NEW WAVE

Magnat is a versatile choice for various beer styles, from traditional ales to innovative craft brews. Elevate your recipes with the distinguished bitterness of Magnat while exploring the intricate dance of floral notes that this exceptional hop brings to your brew kettle. Crafted with precision and care, Magnat is more than a hop; it's an invitation to elevate your brewing experience.

### FLAVOR PROFILE

Magnat boasts a clean, robust bitterness, perfect for imparting a classical hop character to your brew. What sets it apart is its intriguing aromatic profile. Delve into a world of floral elegance with pronounced notes of lilac, elevating your beer with a delightful bouquet. This is not just a high-alpha hop; it's a sensory journey.

### AROMA HIGHLIGHTS

The Magnat hop surprises with its substantial linalool content, offering brewers the chance to infuse their creations with a delicate tapestry of lilac and other floral tones. Imagine the subtle charm of blooming flowers seamlessly woven into your beer, creating an experience that goes beyond bitterness.



### CHARACTERISTIC

#### TERPENES

Caryophyllene - 7.2%

Linalool - 1.1%

Myrcene - 48.3%

#### ACIDS

Alpha acids - 11.5-13.7%

Beta acids - 2.8%

Cohumulone - 2.9%

Humulene - 19%

#### TOTAL OIL

1.4 ml / 100 g

# PŁ-01

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## NEW WAVE

Embark on a brewing revolution with PŁ-01 – an avant-garde creation from PolishHops that has taken the market by storm. Tailored for the new wave of beer styles, PŁ-01 unveils a symphony of aromas and flavors that redefine the brewing experience.

### FLAVOR PROFILE

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PŁ-01 stands as a testament to innovation, boasting a perfect balance of alpha acids at 5%. Dive into a world where lychee, petroleum, pomelo, grapefruit, mandarin, and citrus zest converge to create a flavor profile that transcends tradition. PŁ-01 is your gateway to crafting beers that push the boundaries of taste.

### AROMA HIGHLIGHTS

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The aroma of PŁ-01 is a mesmerizing blend of lychee's sweetness, the intriguing hint of petroleum, and the bright notes of pomelo, grapefruit, mandarin, and citrus zest. This unique combination makes PŁ-01 a sensory journey, inviting brewers to explore uncharted territories of aroma.



### CHARACTERISTIC

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#### TERPENES

Alpha-terpineol – 0.42%  
Caryophyllene – 8.4%  
Caryophyllene oxide – 0.29%  
Farnesene – 7.3%  
Geraniol – 0.21%  
Limonene – 0.29%  
Linalool – 0.32%  
Myrcene – 50.9%  
Pinen – 0.073%  
Selinene – 1.7%

#### ACIDS

Alpha acids – 5%  
Beta acids – 6.8%  
Humulene – 19.4%  
Humulene oxide I – 0.29%  
Humulene oxide II – 0.53%

#### TOTAL OIL

2 ml / 100 g

# ZIBI

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## NEW WAVE

Embark on a journey of innovation with Zibi, a novel hop variety destined to make waves in the craft beer world. Boasting exceptional potential, Zibi beckons brewers to explore its rich tropical tapestry, weaving together enchanting notes of mango, peach, and mirabelle plum.

### FLAVOR PROFILE

Zibi emerges as a trailblazer, captivating the senses with an opulent tropical aroma. Dive into the luscious depths of mango, where the velvety sweetness of peach and the delicate allure of mirabelle plum create a symphony of flavors that define this exceptional hop.

### AROMA HIGHLIGHTS

Unlock the potential of Zibi as its intoxicating aroma unfolds. Picture the warmth of a tropical breeze, enriched with the irresistible scent of ripe mango, the succulence of peach, and the unique charm of mirabelle plum. Zibi is a promise of distinctive aromatics that elevate your brew to new heights.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol - 0.83%

Caryophyllene - 4.2%

Caryophyllene oxide - 0.1%

Farnesene - 0.54%

Geraniol - 0.12%

Limonene - 3.2%

Linalool - 0.71%

Myrcene - 66%

Pinen - 0.12%

Selinene - 0.45%

#### ACIDS

Alpha acids - 11.3%

Beta acids - 5.3%

Humulene - 11.5%

Humulene oxide I - 0.37%

Humulene oxide II - 0.14%

#### TOTAL OIL

2.5 ml / 100 g



# **POLISH CLASSICS**

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**Lubelski  
Marynka  
Puławski  
Sybilla  
Tomyski**



# LUBELSKI

## POLISH CLASSICS

Lubelski, a Polish noble aroma hop akin to Czech Saaz, emerges as a beacon of brewing heritage. Distinctive herbal notes, coupled with a subtle touch of cinnamon and bergamot, define this timeless variety. A versatile choice, it lends itself beautifully to classical beer styles originating from Germany and the Czech Republic, while also contributing to the complexity of new wave beers when employed in dry-hopping techniques.

### FLAVOR PROFILE

Lubelski unfolds its charm with a flavor profile rooted in tradition. The herbal essence takes center stage, complemented by a subtle interplay of cinnamon and bergamot. This hop variety pays homage to classical beer styles, offering a nod to the brewing legacies of Germany and the Czech Republic.

### AROMA HIGHLIGHTS

Dive into the aromatic world of Lubelski, where the herbal symphony is punctuated by a pinch of cinnamon and the distinctive brightness of bergamot. Whether you're crafting a classic lager or pushing the boundaries with a new wave creation, Lubelski adds layers of aroma that elevate the brewing experience.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol - 0.83%  
Caryophyllene - 7.5%  
Caryophyllene oxide - 0.97%  
Farnesene - 16.1%  
Geraniol - 0.21%  
Limonene - 0.4%  
Linalool - 0.59%  
Myrcene - 29.1%  
Pinen - 0.07%  
Selinene - 1.4%

#### ACIDS

Alpha acids - 2.7%  
Beta acids - 4%  
Humulene - 20.5%  
Humulene oxide I - 0.82%  
Humulene oxide II - 3.2%

#### TOTAL OIL

1.1 ml / 100 g

# MARYNKA

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## POLISH CLASSICS

Marynka, a stalwart in the hop world, has long been celebrated for its legacy of delivering clean bitterness. Originally crafted during an era when brewers prioritized high alpha content, Marynka has evolved over the years to become a versatile hop, demonstrating its prowess in dry-hopping with remarkable effects. On the hot side of the brewing process, Marynka imparts a brief yet impactful bitterness, making it a timeless and popular dual-purpose variety.

### FLAVOR PROFILE

Marynka, renowned for its clean bitterness, unveils a flavor profile rich in complexity. On the hot side, it imparts a swift and decisive bitterness that doesn't linger, providing a canvas for other flavors to shine. The aroma is a delightful tapestry featuring notes of grapefruit, citrus, licorice, hay and aniseed.

### AROMA HIGHLIGHTS

Embrace the aromatic symphony of Marynka, where grapefruit and citrus dance alongside the earthy allure of hay and the unique accents of licorice and aniseed. This dual-purpose gem transforms your brew, adding layers of complexity that captivate the senses.



### CHARACTERISTIC

#### TERPENES

Caryophyllene - 6.3%

Myrcene - 42.6%

#### ACIDS

Alpha acids - 6.2-8.5%

Beta acids - 2.7%

Cohumulone - 1.6%

Humulene - 10.4%

#### TOTAL OIL

1.7 ml / 100 g

# PUŁAWSKI

## POLISH CLASSICS

Introducing Puławski, a captivating newcomer from the IUNG Institute, poised to redefine the landscape of hop-driven aromas. This pungent and complex aroma hop unveils a symphony of scents, featuring the enticing notes of white grapes, a touch of spices, the warmth of clove, and the succulence of ripe papaya. Puławski stands as another beacon in the realm of promising new wave aroma hops.

### FLAVOR PROFILE

Puławski dazzles the palate with a flavor profile that marries pungency and complexity. The dominant notes of white grapes provide a sweetness, while a medley of spices adds layers of intrigue. Clove adds a touch of warmth, and the ripe papaya imparts a tropical twist, creating a sensory experience that transcends expectations.

### AROMA HIGHLIGHTS

Immerse yourself in the rich tapestry of Puławski's aroma. The fragrant white grapes take center stage, accompanied by a dance of spices that beckon the senses. The subtle warmth of clove and the exotic allure of ripe papaya add nuance, making Puławski a true maestro in the symphony of hop aromas.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol - 0.62%  
Caryophyllene - 12.2%  
Caryophyllene oxide - 0.47%  
Farnesene - 0.85%  
Geraniol - 0.14%  
Limonene - 1.5%  
Linalool - 0.55%  
Myrcene - 47.9%  
Pinen - 0.86%  
Selinene - 1.2%

#### ACIDS

Alpha acids - 6.6%  
Beta acids - 2.8%  
Cohumulone - 1.9%  
Humulene - 22.2%  
Humulene oxide I - 0.35%  
Humulene oxide II - 0.77%

#### TOTAL OIL

1.9 ml / 100 g

# SYBILLA

## POLISH CLASSICS

Distinguished noble aroma hop, has left an indelible mark on beers of Belgian origin and pilsners alike. Crafted through the crossbreeding of Lubelski with a wild male hop from Yugoslavia. Emanates a captivating aroma dominated by floral notes, particularly lilac, and a delightful interplay of fruity tones with a subtle clove accent.

### FLAVOR PROFILE

Sybilla's legacy is rooted in its enchanting flavor profile. With a moderate alpha acid content, it imparts a refined bitterness that harmonizes seamlessly with the floral dominance of lilac. Fruity nuances dance on the palate, enhanced by a subtle clove accent, creating a sensory journey reminiscent of Belgian and pilsner traditions.

### AROMA HIGHLIGHTS

Experience the noble allure of Sybilla's aroma – a symphony of lilac blooms and fruity notes with a delicate clove undertone. This hop weaves a fragrant tapestry that elevates your brew with the essence of a European countryside garden, where freshness and floral elegance reign.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol - 1.2%  
Caryophyllene - 9%  
Caryophyllene oxide - 0.39%  
Farnesene - 1.3%  
Geraniol - 1.1%  
Limonene - 45.1%  
Linalool - 4.3%  
Myrcene - 19.1%  
Pinen - 1.6%  
Selinene - 0.9%

#### ACIDS

Alpha acids - 6.2%  
Beta acids - 1.9%  
Cohumulone - 1.1%  
Humulene - 0.37%  
Humulene oxide I - 0.9%  
Humulene oxide II - 0.45%

#### TOTAL OIL

2.0 ml / 100 g

# TOMYSKI

## POLISH CLASSICS

Enter the realm of legend with Tomyski, an aromatic hop that, for years, remained absent from the brewing scene. Thanks to the efforts of PolishHops, this variety has been resurrected and brought back to life. Tomyski, also known as Nowotomyski, is a hop with historical roots, named after the town of Nowy Tomyśl in western Poland where it was originally cultivated. This hop, once instrumental in brewing the iconic Grodziskie beer, is now ready to weave its tales once again.

### FLAVOR PROFILE

Tomyski, a hop shrouded in legend, unfolds its aromatic prowess with a flavor profile deeply rooted in history. Used historically in brewing Grodziskie beer, it imparts a gentle touch of bitterness with a captivating aroma. With alpha acids ranging 2.5-4%, Tomyski invites brewers to explore the nuances of its subtle bitterness and aromatic charm.

### AROMA HIGHLIGHTS

Experience the resurgence of Tomyski's aroma – a symphony of myrcene, humulene, and caryophyllene. The subtle notes of lime and citrus, expressed through limonene, add a refreshing twist to this historical hop. Tomyski's aroma is a bridge between brewing traditions and contemporary creativity.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol – 0.7%  
Caryophyllene – 9.4%  
Caryophyllene oxide – 0.39%  
Farnesene – 5.1%  
Geraniol – 0.23%  
Limonene – 1.1%  
Linalool – 0.6%  
Myrcene – 46.7%  
Pinen – 0.08%  
Selinene – 1.4%

#### ACIDS

Alpha acids – 3.3%  
Beta acids – 1.9%  
Humulene – 22.1%  
Humulene oxide I – 0.23%  
Humulene oxide II – 0.88%

#### TOTAL OIL

1.3 ml / 100 g

# **RESURRECTED**

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**Izabella  
Książęcy  
Oktawia  
Zula**



# IZABELLA

## RESURRECTED

Meet Izabella, a hidden gem from the hop archives, developed in 1988 alongside Marynka during an era when high-alpha varieties were the sought-after stars. Unfortunately, Izabella's journey was short-lived, as its bittering potential didn't meet the demands of the big players. Farming ceased, and it was even removed from the Polish variety catalogue. Rediscovering Izabella revealed its citrusy and fresh aroma, a testament to the resilience of forgotten treasures.

### FLAVOR PROFILE

Izabella, despite its brief stint in the limelight, leaves an indelible mark with its distinct flavor profile. The citrusy and fresh aromas, hidden for years, now emerge as a tribute to a bygone era. Izabella showcases the potential of overlooked varieties, reminding us that every hop has its own story to tell.

### AROMA HIGHLIGHTS

Embark on a sensory journey with Izabella, where the essence of lime and citrus takes center stage. The aroma is a testament to the resilience of this nearly forgotten variety, offering a refreshing and invigorating experience. Izabella's reemergence highlights the untapped potential that lies within the rich tapestry of hop history.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol - 0.73%  
Caryophyllene - 10.9%  
Caryophyllene oxide - 0.38%  
Farnesene - 1%  
Geraniol - 0.33%  
Limonene - 1.4%  
Linalool - 0.37%  
Myrcene - 46.8%  
Pinen - 0.1%  
Selinene - 1.1%

#### ACIDS

Alpha acids - 5.2%  
Beta acids - 2.3%  
Humulene - 22.3%  
Humulene oxide I - 0.35%  
Humulene oxide II - 0.86%

#### TOTAL OIL

1.3 ml / 100 g



# KSIAŻĘCY

## RESURRECTED

A sensational resurrected hop from PolishHops that is making waves in the brewing world. A newcomer that brings a burst of freshness to the scene, Książęcy boasts an intense coconut aroma, complemented by notes of red orange and apricot.

### FLAVOR PROFILE

Książęcy, a herald of the new wave hops, brings a refreshing and fruity aroma that can elevate your beer at every hopping stage. This hop introduces a delightful interplay of coconut, red orange, apricot, pineapple, mango, and tangerine, creating a sensory experience that transcends traditional boundaries.

### AROMA HIGHLIGHTS

Immerse yourself in the captivating aroma of Książęcy, where the essence of coconut takes center stage, accompanied by the vibrant notes of red orange, apricot, pineapple, mango, and tangerine. This hop is a symphony of tropical and citrusy delights, adding a layer of complexity to your brew.



### CHARACTERISTIC

#### TERPENES

Caryophyllene - 7.3%

Farnesene - 7.6%

Myrcene - 55.2%

#### ACIDS

Alpha acids - 6.2%

Beta acids - 2.8%

Cohumulone - 1.6%

Humulene - 15.5%

#### TOTAL OIL

1.7 ml / 100 g

# OKTAWIA

## RESURRECTED

Behold Oktawia, our true gem that narrowly escaped extinction a few years ago. Since its revival in 2015, when Olimp Brewery showcased its magic in the single hop pale ale Zefir, Oktawia has graced beers crafted by renowned brewers worldwide. From Final Gravity in Kalamazoo (MI, USA) to Wensky Beer in Brazil, Oktawia has become a global sensation.

This aromatic bomb delights the senses with notes of honeymelon, white grapes, lime, and a hint of fresh cucumber.

### FLAVOR PROFILE

Oktawia, a flavor journey waiting to unfold, showcases a harmonious blend of alpha acids ranging from 6.9% to 9.3%. As an aromatic powerhouse, it envelops the palate with a rich tapestry of honeymelon, white grapes, lime, and a refreshing whisper of fresh cucumber. Prepare for an explosion of flavors that captivate and inspire.

### AROMA HIGHLIGHTS

Immerse yourself in Oktawia's aromatic symphony, where each note plays a vital role. Honeymelon lends its luscious sweetness, white grapes add a touch of sophistication, lime brings a zesty brightness, and a subtle hint of fresh cucumber completes the ensemble. Oktawia is an olfactory masterpiece, inviting you into a world of unparalleled aromatic delight.



### CHARACTERISTIC

#### TERPENES

Alpha-terpineol - 1.4%  
Caryophyllene - 5.5%  
Caryophyllene oxide - 0.53%  
Farnesene - 12.7%  
Geraniol - 1%  
Limonene - 3.5%  
Linalool - 0.53%  
Myrcene - 48.8%  
Pinen - 0.15%  
Selinene - 1.3%

#### ACIDS

Alpha acids - 7.1%  
Beta acids - 2.8%  
Humulene - 8.9%  
Humulene oxide I - 0.32%  
Humulene oxide II - 1%

#### TOTAL OIL

1.4 ml / 100 g

# ZULA

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## RESURRECTED

Originally designed as a high-alpha variety, Zula faced an unjust fate at the hands of big corporate brewers who, misunderstanding her “additional aroma compounds,” deemed her unworthy. However, as time unfolded, it was revealed that these mysterious aromas were nothing short of tropical and citrus fruits. Zula, sentenced to death, rose again, revealing her true essence – a symphony of tropical and citrus delights harmonized with a touch of short, clean bitterness.

### FLAVOR PROFILE

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Zula, with her alpha acids, unveils a palate of complexity. The tropical and citrus fruit notes dance across the taste buds, creating a sensorial experience like no other. A hint of short, clean bitterness completes the picture, making Zula a hop that defies expectations and demands attention.

### AROMA HIGHLIGHTS

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Immerse yourself in the enigmatic aroma of Zula – a blend of tropical and citrus fruits that transcends the ordinary. The zesty allure of lime and citrus, infused with the sweetness of tropical fruits, takes center stage. Zula’s aroma is a testament to the beauty that emerges when misunderstood elements come together in perfect harmony.



### CHARACTERISTIC

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#### TERPENES

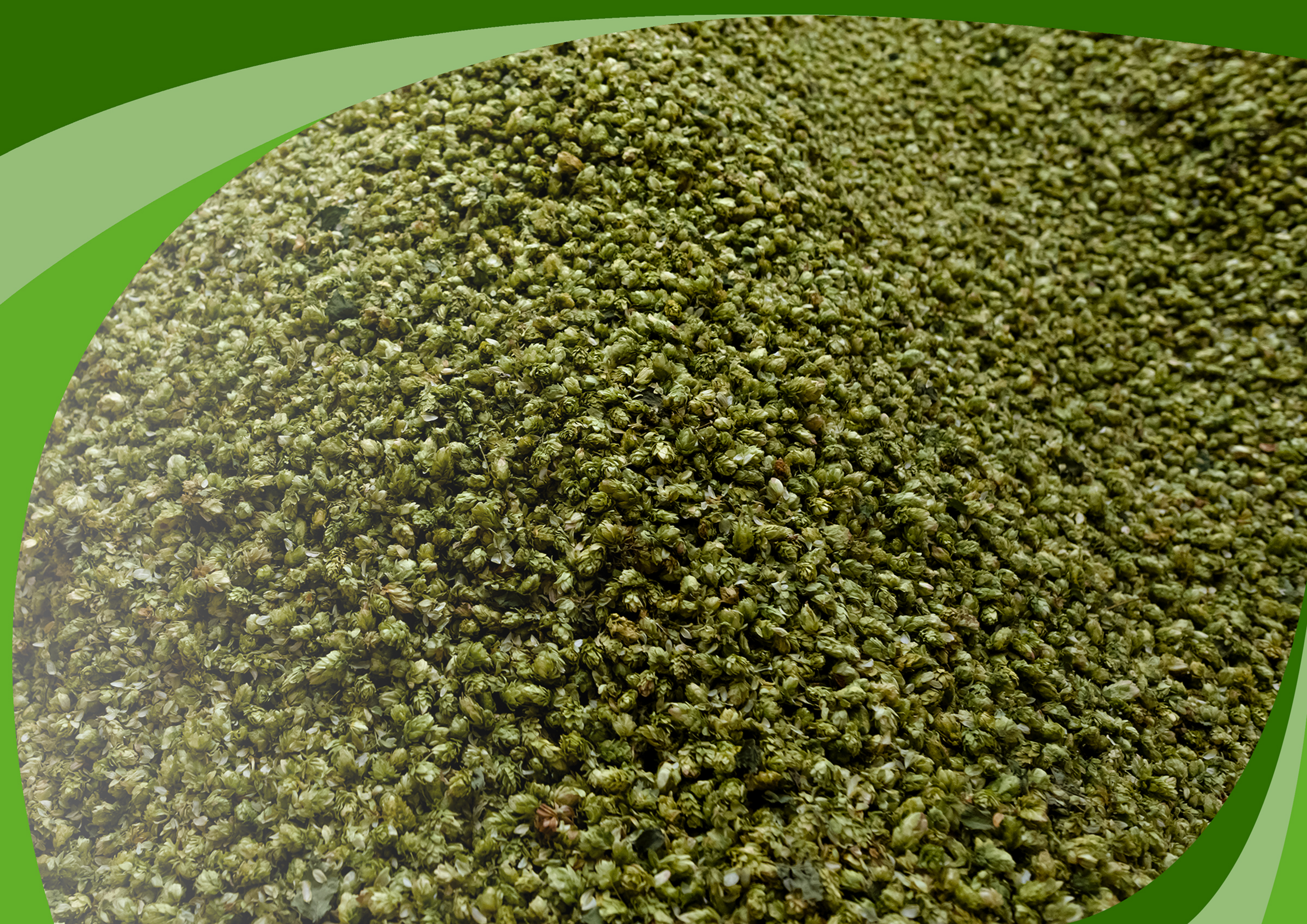
Alpha-terpineol – 1.1%  
Caryophyllene – 9.5%  
Caryophyllene oxide – 0.19%  
Farnesene – 0.87%  
Geraniol – 0.12%  
Limonene – 1.5%  
Linalool – 0.36%  
Myrcene – 47.3%  
Pinen – 0.11%  
Selinene – 2.6%

#### ACIDS

Alpha acids – 8.8%  
Beta acids – 4.1%  
Humulene – 22.4%  
Humulene oxide I – 0.36%  
Humulene oxide II – 0.39%

#### TOTAL OIL

1.8 ml / 100 g



# ENJOY OUR HOPS!

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Our hops were tested in Institute of Agricultural and Food Biotechnology in Warsaw (Poland).  
All research took place in November and December 2023.

[www.ibprs.pl](http://www.ibprs.pl)



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