

CHINOOK

Chinook was developed by the United States Department of Agriculture (USDA) breeding program in Washington State and released in 1985. Originally released as a high alpha variety, Chinook has gained favor in craft brewing with its distinctive aroma. This cultivar takes its name from a Native American tribe indigenous to the region around Washington State. The female parent is one of the English Goldings.



CITRUS

SWEET
FRUITWOODY
AROMATIC

SPICY

Grapefruit, apricot, pine resin, juniper.

Alpha (%)	12.0-14.0
Beta (%)	3.0-4.0
Cohumulone (% of Alpha Acids)	29-35
Total Oil (ml/100g)	1.7-2.7
Myrcene (% of Total Oil)	35-40
Humulene (% of Total Oil)	18-23
Caryophyllene (% of Total Oil)	9-11
Farnesene (% of Total Oil)	< 1
Linalool (% of Total Oil)	—
Total Polyphenols (%)	—