

HBC 586 c.v.

HBC 586 c.v. is an experimental hop cultivar developed by the Hop Breeding Company (HBC). It was bred via a hybrid pollination of two experimental hop varieties. When used as a whirlpool addition or dry-hop addition, HBC 586 c.v. delivers a large medley of fruit flavors associated with tropical fruits. The fruity flavors of HBC 586 c.v. has been described as mango, guava, lychee, citrus, with slight sulfur and herbal notes. Many find HBC 586 c.v. to have fruit flavors that are special and new to the world of hops.



SWEET
FRUIT



BERRY &
CURRANT



SPICY



CITRUS

Fruit salad, mango, lychee, berries,
fresh-cut pepper, mandarin orange.

Alpha (%)	12.0-13.0
Beta (%)	7.5-8.5
Cohumulone (% of Alpha Acids)	38-41
Total Oil (ml/100g)	1.2-2.5
Myrcene (% of Total Oil)	40-50
Humulene (% of Total Oil)	14-22
Caryophyllene (% of Total Oil)	7-15
Farnesene (% of Total Oil)	0-1
Linalool (% of Total Oil)	0-1
Total Polyphenols (%)	—