

HBC 630 c.v.

HBC 630 c.v. is an experimental hop cultivar developed by the Hop Breeding Company (HBC). It was bred from a 2008 cross between two experimental hop varieties. HBC 630 c.v. is complex and fruity, with sweet fruit (cherry) and berry (raspberry) character. In addition, sweet candy-like esters and lactones combine to give creamy notes of banana and peaches.



SWEET
FRUIT



BERRY &
CURRANT



CREAM
CARAMEL

Cherry, banana, peach, raspberry jam,
crème caramel, coconut.

| | |
|---------------------------------------|-----------|
| Alpha (%) | 13.6-14.0 |
| Beta (%) | 5.6-6.3 |
| Cohumulone (% of Alpha Acids) | 22-26 |
| Total Oil (ml/100g) | 2.5-3.0 |
| Myrcene (% of Total Oil) | — |
| Humulene (% of Total Oil) | — |
| Caryophyllene (% of Total Oil) | — |
| Farnesene (% of Total Oil) | — |
| Linalool (% of Total Oil) | — |
| Total Polyphenols (%) | — |