

# SORACHI ACE

Sorachi Ace was developed in 1984 for Sapporo Breweries, Ltd., from a cross of Brewer's Gold, Saaz, and male Beikei No. 2. The name "Sorachi" is derived from a sub-prefecture of Hokkaido, Japan. This variety has good yields and resistance to mildew, wilt and botrytis. It has relatively high alpha and oil content. Sorachi Ace is currently grown in limited quantities in the U.S.



CITRUS



HERBAL

SWEET  
FRUIT

Over-ripe orange, lemongrass, dill, lychee.

<b>Alpha (%)</b>	12-16
<b>Beta (%)</b>	6-8
<b>Cohumulone</b> (% of Alpha Acids)	20-25
<b>Total Oil</b> (ml/100g)	1-1.5
<b>Myrcene</b> (% of Total Oil)	40-45
<b>Humulene</b> (% of Total Oil)	—
<b>Caryophyllene</b> (% of Total Oil)	—
<b>Farnesene</b> (% of Total Oil)	—
<b>Linalool</b> (% of Total Oil)	0.5-0.8
<b>Total Polyphenols</b> (%)	—