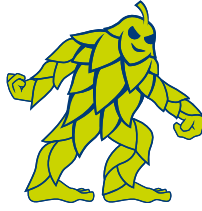




SASQUATCH® PLAYBOOK





ABOUT SASQUATCH®

There's only one proprietary, trademarked Canadian hop variety in the world: **SASQUATCH®**,—developed and grown exclusively at our farms in Pemberton BC, the Fraser Valley and southern Ontario. We're proud to offer Sasquatch® to Canadian craft brewers looking to bring a taste of the “True North Strong and Free” to their customers.

A unique dual-purpose hop with distinct orange zest, tangerine and lemon floral notes, Sasquatch® has a soft aroma and flavour, making it an ideal partner that can bring the distinct notes of other varieties to the foreground. Sasquatch® is the perfect variety to be paired with other aroma hops in hop-forward Lagers, ISAs and American Pale Ales.

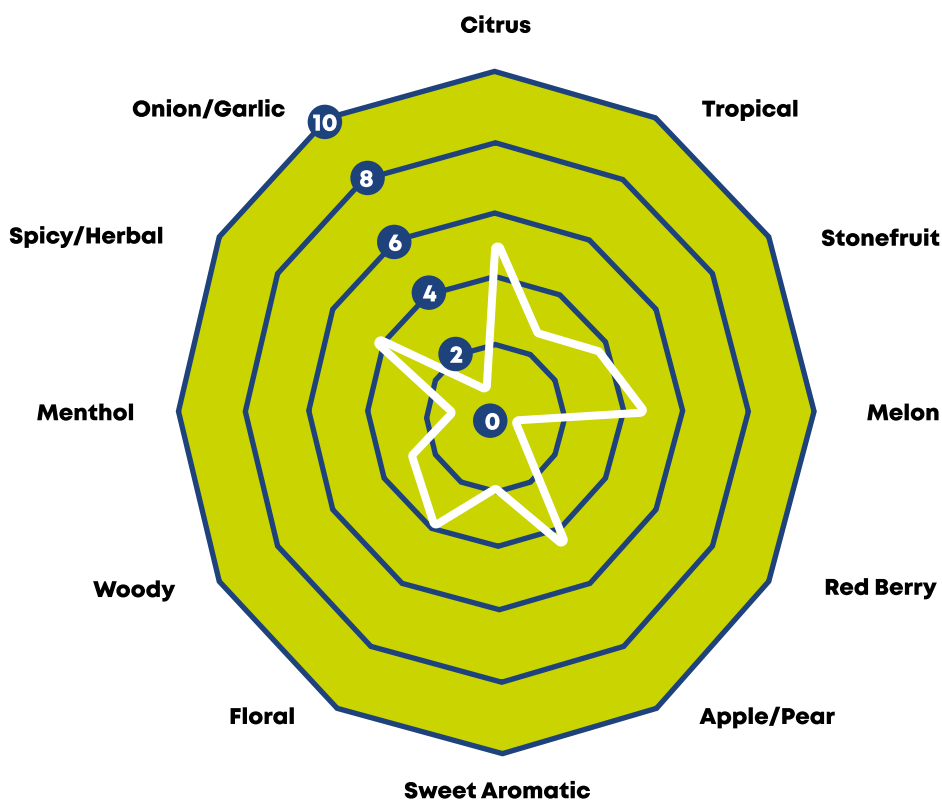
We're excited about our “roots” in British Columbia, where we first started growing Canada's first proprietary, trademarked hop variety, in the fertile soil and fresh glacier water of the Pemberton Valley north of Vancouver. We named it “Sasquatch” in honour of the famous forest creature of Squamish legend.



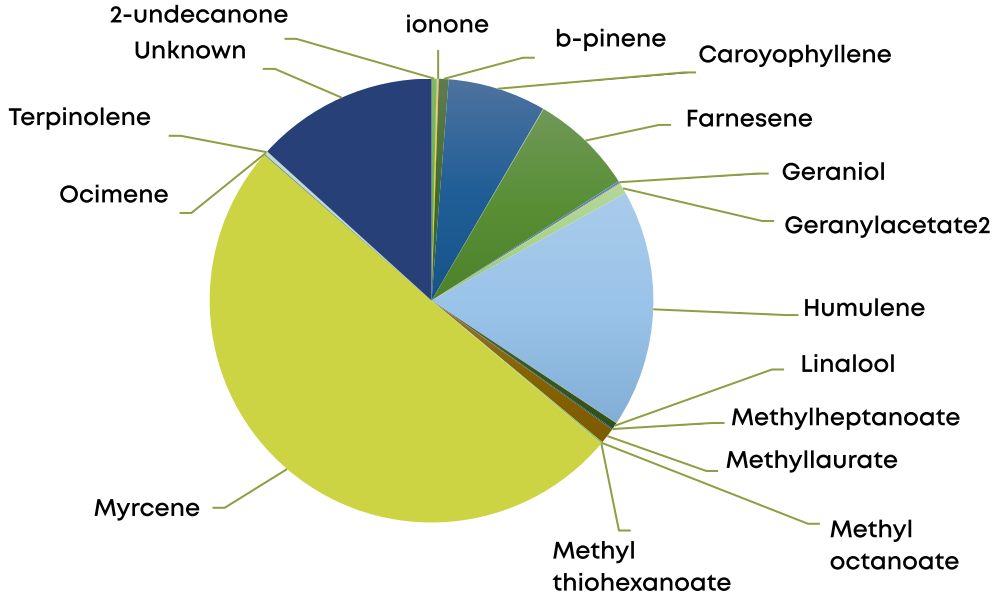
HOP DATA

MOISTURE % 8.0	ALPHA % 4.2	BETA % 5.3
TOTAL OIL mL/100G 1.0	COHUMULONE* % 35.2	COLUPULONE* % 49.6

Moisture Content Analysis (Modified ASBC Malt-3)
HPLC (Modified EBC 7.8 for Alpha/Beta/Iso-Alpha %)
Total Oil Analysis (ASBC Hops-13 and ASBC Hops-17)



HOP OIL COMPOSITION



AROMA COMPOUND % OF TOTAL OIL

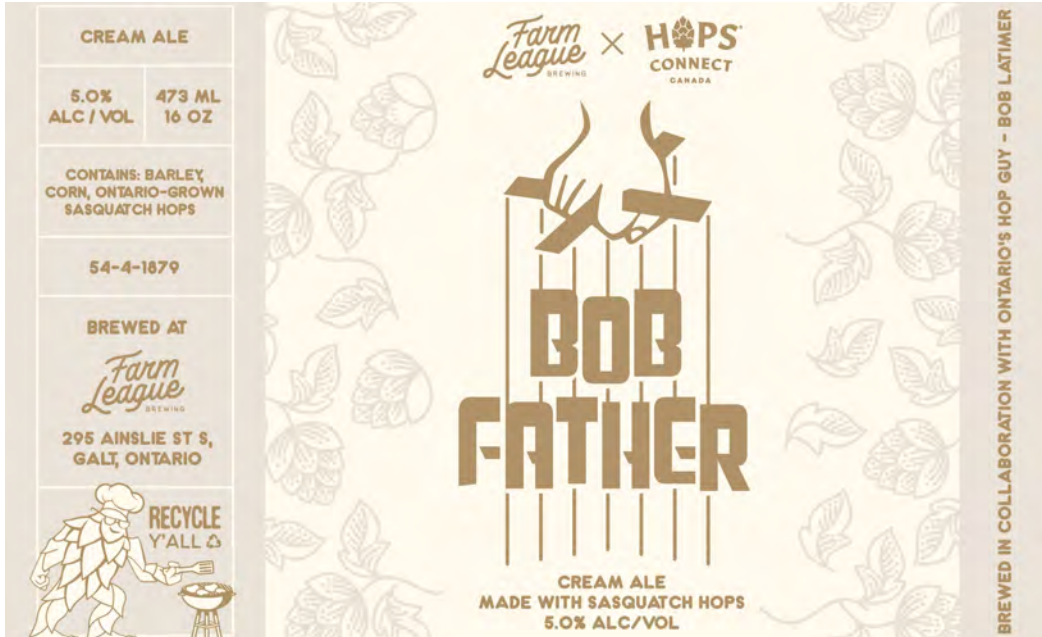
2-Undecanone	0.36%
α -pinene	0.04%
B-ionone	0.11%
b-pinene	0.71%
Caryophyllene	7.16%
Caryophyllene oxide	0.01%
Citral	0.02%
Citronellene	0.01%
Citronellol	0.00%
Farnesene	7.53%
Geraniol	0.16%
Geranyl acetate 1	0.07%
Geranyl acetate 2	0.76%

AROMA COMPOUND % OF TOTAL OIL

Humulene	17.36%
Limonene	0.02%
Linalool	0.47%
Methyl Heptanoate	0.08%
Methyl Laurate	1.15%
Methyl Octanoate	0.12%
Methyl thiohexanoate	0.00%
Myrcene	50.26%
Nerol	0.01%
Nerolidol 1	0.06%
Nerolidol 2	0.02%
Ocimene	0.12%
Terpinolene	0.11%
Unidentified	13.27%

SASQUATCH® BEER RECIPE

To kickstart your creative process, we're excited to share an excellent Sasquatch® cream ale recipe courtesy of our friends at Farm League Brewing Company in Cambridge, Ontario!



GRAIN BILL:

67% Pilsner malt
33% Flaked Corn

HOP BILL:

Magnum (60 min) - 12 IBU
Sasquatch (15 min) - 5 IBU
Sasquatch (0 min) - 0 IBU

YEAST: US-05/LAX

OG: 11.6°P
FG: 2.1°P
ABV: 5.1%



Brew with LAX yeast
today to create your
Sasquatch® beer!