



PILGRIM

Pilgrim is a fantastic hop for both bittering and aroma. It imparts a traditional English bitterness which provides an excellent base for best bitters and pale ales and a well-rounded, full-bodied character which complements the darker malt colours. Flavour notes include spice, cedar and honey and its higher levels of Humulene and Selinene give it a refreshing 'hoppy' aroma.

Origin/History: Pilgrim is a mid-late ripening very Wilt resistant dual-purpose variety (9 – 13% alpha) which was developed at HRI Wye and released in 2000. It has the same father as First Gold and Herald although it is not a dwarf variety.

Agronomics: Pilgrim has a very vigorous growth habit and has good resistance to both powdery and downy mildew. It has shown to be the most Wilt resistant variety to date and is a very high yielder. From early storage trials stability of the alpha acids in Pilgrim seem to be excellent.

Alpha Acid 9 - 13%

Beta Acid 4.3 - 5%

Co-humulone 36 - 38%

Total Oil 1.2 - 2.4 mL/100g

Myrcene 29 - 31% of total oil

Caryophyllene 7 - 8% of total oil

Farnesene < 1.0% of total oil

Humulene 16.9 - 17.1% of total oil

Geraniol 0 - 0% of total oil

