

KRUSH™

HBC 586 c.v.



Krush™ HBC 586 c.v. is a complex fruit salad of flavor, capable of producing highly unique and highly impactful beers. Both on the bine and in the glass, this hop presents with layers of ripe tropical fruits like mango and guava as well as rich stone fruits like peach. This bouquet is supported by aromas of fresh-sliced navel oranges, mixed berries straight from your morning parfait, and a slight resinous note. Krush produces excellent outcomes across all styles and in combination with almost any other variety imaginable. This intensity of flavor, versatility, and uniqueness are particularly singular to Krush and makes it an excellent addition to any recipe.

Key Flavors



CITRUS



SWEET
FRUIT



BERRY &
CURRANT



WOODY
AROMATIC

Analytical Data

Alpha Acids* 10.1 - 14.1%

Beta Acids 6.3 - 9.4%

Total Oil 1.5 - 3 ml/100g

*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

Crop Assessment

Average Yield: High

Harvest Picking Window: Mid-Late
(Generally Sept. 15-20)

Typical Storage: Good

Total Oil Composition

Myrcene 35 - 55%

Humulene 11 - 19%

Caryophyllene 9 - 18%

Geraniol 0.0 - 0.3%

Farnesene 0.0 - 0.2%

Linalool 0.0 - 1.2%

Cohum (%) 35.5 - 39.5%

*Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 7.1.2)

Recommended Pairings

Good for all styles of beer and hop combinations, particularly Citra®, El Dorado®, Mosaic®, Cashmere, and Columbus.



HAAS®

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**“Liquid mango smoothie!
Love this hop.”**

Peter Oates,
Brewmaster & Co-Founder
Equilibrium Brewery
Middletown, NY

“The first time we tried a beer with Krush HBC 586 was at the HAAS exhibit during hop selection in Yakima. Since then, and brewing with it here at home, we’ve been hooked. Mango, mango, and even more mango for days has made this a great addition to our hoppy offerings. We’ve used HBC 586 in both rotational and in collaboration beers due to its bright flavor and creaminess. Who doesn’t like liquid mango smoothie goodness?”

Michelle DeLuca, Brand Director, Equilibrium Brewery, Middletown, NY

Krush Beer vs. Hop Attributes



The beer used in this trial was a 6.1% abv pale ale—10 IBUs in First Wort, 10 IBUs at 45 minutes, and 15 IBUs in the Whirlpool. The beer was fermented and dry-hopped at 2.85 lb/bbl. Samples were evaluated by the HAAS Trained Sensory Panel and described on a scale of 0-10.

