

DID YOU Know...



Hops

Humulus lupulus

- Hops are a perennial vine that while it dies back to the ground annually, can grow 15-30 feet tall in one season.
- The vine is referred to as a bine, the botanical term for a twining plant stem.
- There are male and female hop plants. Female plants produce the cones (or strobiles) used in beer making as well as medicinally.
- Inside the cones is a yellowish powder called lupulin, which contains the bitter resins and essential oil that gives beer its distinctive flavor and aroma.
- The majority of the commercial hops production in the United States occurs in the Pacific Northwest, 97.8% according to some sources
- While the brewing of beer with hops was first recorded to be in 822 AD, it is believed that beer brewing began thousands of years before that without hops.
- Beer was originally made without hops and was a brew flavored with spices and fruit.
- Each hop variety has a distinctive flavor, bitterness and aroma. There are many varieties in cultivation around the world.
- Hops have historically have also been cultivated for their sedative value and to treat anxiety, restlessness and sleeplessness.
- The antibacterial characteristics of hops also served as a preservative.

Resources:

American Hop Museum – americanhopmuseum.org

Hop Growers of America – usahops.org