



# IDAHO 7<sup>®</sup> BRAND

J-007

Idaho 7 is the first variety bred and released by Jackson Hop Farms in Wilder, Idaho.

## AROMA PROFILE

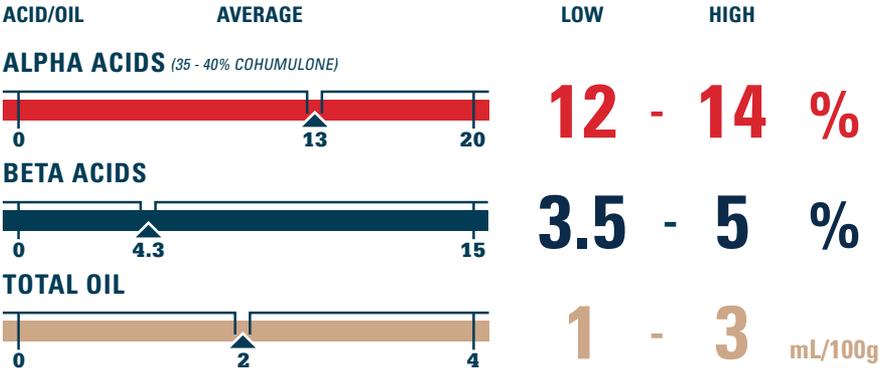
**BERRY • STONE FRUIT • TROPICAL FRUIT  
CITRUS • BUBBLEGUM**

## BEER STYLES

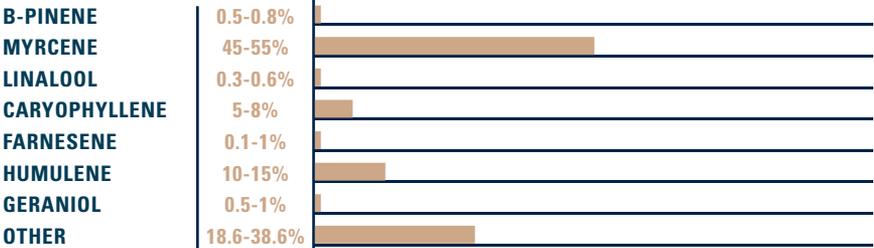
**PALE ALE • WHEAT • IPA**



## BREWING VALUES

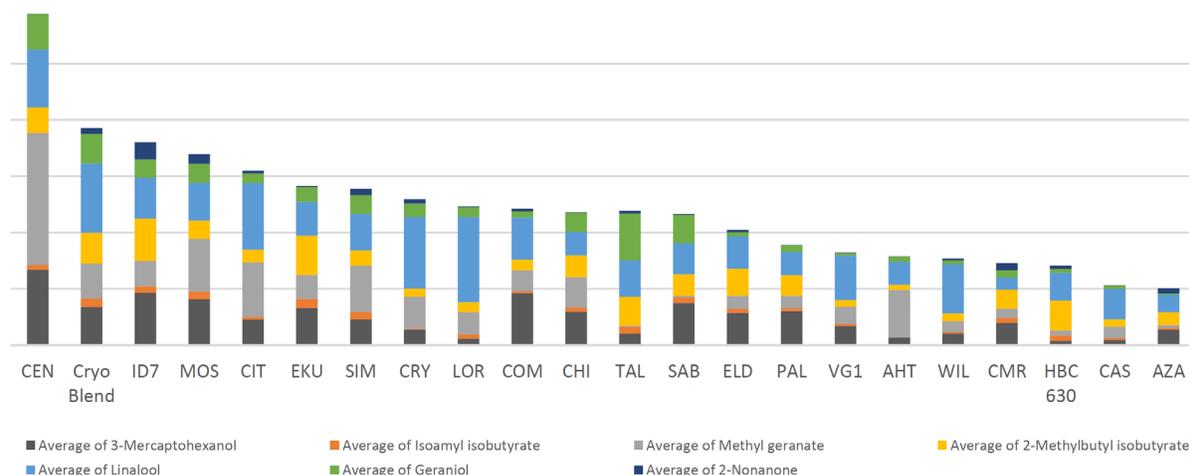


## TOTAL OIL BREAKDOWN (% OF TOTAL OIL)



# SOVEREIGN OF SURVIVABILITY: IDAHO 7® BRAND J-007

## SURVIVABLES (CROP YEAR 2019)



Recent studies by the Yakima Chief Hops R&D team point to the importance of hops containing elevated levels of beer-soluble components. Termed “survivable” compounds, these are oil components which have a high impact on finished beer aroma. Idaho 7® is one such hop that is extremely high in all survivable compounds, as depicted in the graph above. Not only is it high in geraniol and linalool, but also 3-mercaptohexanol (3MH), and beer-soluble esters that are able to survive the brewing process and show up in meaningful concentrations in finished beer<sup>1</sup>. Research suggests that high levels of 3MH can be bio-transformed into 3-mercaptohexylacetate (3MHA) during the fermentation process<sup>2</sup>. 3MHA is known to have intense flavors of grapefruit and passionfruit in finished beer<sup>1</sup>. These high concentrations of “survivable” components make Idaho 7® an excellent candidate for use early in the brewing process, such as in whirlpool and active-fermentation dry hop, as well as making it a powerful force in post-fermentation dry hop scenarios.

Idaho 7® was developed by Nate Jackson at Jackson Hop Farm in Wilder, ID. It was released in 2015 and is now managed by the Yakima Chief Ranches Footprints program. It exhibits an intense aroma with notes of pineapple, peach, grape, pine, and subtle black tea. It’s a high-yielding cultivar with dense cones and works well in many different beer styles, boasting a total oil content in the range of 1-2 mL/100 grams.

**“Idaho 7® is a very versatile hop. It works wonderfully in a single-hop beer, as well as any hop combination we have ever included it in. The high-quality hops YCH provides, paired with the cutting-edge hop research they make available to brewers, is an incredibly powerful tool for us. It keeps us excited for the future of what hoppy beers can be.”** – Simon Burhoe, Mast Landing Brewing Company

### REFERENCES:

1. Tielkemeier, Spencer. Sulfur: The Next Aroma Frontier, Yakima Chief Hops, 2020.
2. Kishimoto, Tora, Morimoto, Masahit, Kobayahi, Minoru, Yako, Nana, and Wanikawa, Akira. (2018), Behaviors of 3-Mercaptohexan-1-ol and 3-Mercaptohexyl Acetate during Brewing Processes. Journal of the American Society of Brewing Chemists, 66:3, 192-196, DOI: 10.1094/ASBCJ-2008-0702-01