

Nanohoublons

vente de houblon pour microbrasseries et
brasseurs amateurs

Mathieu Fréchette
Courriel : mathieufrechette@gmail.com
www.nanohoublons.com
Facebook.com/nanohoublons

NOM	ORIGINE	PRIX DE VENTE			DESCRIPTION
		4OZ	8OZ	1LB	
AZACCA	US	10	17	27	Fresh citrus, tangerine, mango, grapefruit, piney, spicy, pineapple.
AMARILLO	US	10	18	29	Combines floral, tropical, citrus and grapefruit notes.
CALIENTE	US	9	15	26	Aroma dominated by a very distinct stone fruit and peach aroma. Palate is like Fuggles, but with a bit of fruitiness.
CASCADE	US	8	14	23	Signature grapefruit/citrus flavour and aroma
CASHMERE	US	10	17	29	Big lime, semi-sweet lemon, some ripe melon, and pinch of grapefruit.
CENTENNIAL	US	9	15	25	More potent version of Cascade. All the flavours intensified from the high essential oil content
CHINOOK	US	6	11	20	distinct sharp bitterness. Can also be used as a late addition hop for an intense, spicy, dank and resinous aroma/flavour.
CITRA	US	10	17	29	fruity, citrus aroma and flavour, with a heavy aroma of tropical fruits (guava, mango, tropical fruit)
COLUMBUS	US	6	11	20	High-Alpha dual-purpose hop. Known for its clean bittering. Also used as a late addition hop for its pungent, dank, resinous, citrus character
EAST KENT GOLDING	UK	9	15	24	A classic English hop which is versatile and found in many English and Belgian-style ales.
EL DORADO	US	10	15	26	bright tropical fruit flavors and aromas of pear, watermelon, and stone fruit.
ENIGMA	AU	10	18	30	Bright citrus/fruit aroma up front with lot of complexity in the background. Woodsy, spicy, dank and piny aroma. Cultivated in Australia to compete against Nelson Sauvin.
EKUANOT (EQUINOX)	US	10	18	29	Notes of lemon and lime citrus, fruits like papaya and apple, green peppers and herbs
EXPERIMENTAL GRAPEFRUIT	US	10	18	29	Big juicy pink grapefruit. Excellent for IPA and DIPA
EXPERIMENTAL XJA2/436	SA	10	18	29	Bergamot citrus, lemon, candied papaya, ripe cantaloupe, gooseberries, resin, and tobacco
FUGGLE	UK	10	16	25	It imparts a hoppy late-hop flavor that is usually described as being woody, earthy, and slightly fruity. Typical used in most English-style ales
GALAXY	AU	10	18	31	gentle citrus with passion-fruit notes
GALENA	US	9	15	23	sweet fruits, pear, pineapple, blackcurrant, grapefruit, lime, gooseberry and spicy wood.
GLACIER	US	9	17	28	Low co-humulone, providing smoothness and balanced bitterness in beer. Specific aroma descriptors include plum, blackberry and wood. Interesting for stouts and porters.
HALLERTAU BLANC	GR	10	18	29	Floral and fruity with passion fruit, grapefruit, pineapple, grape and lemongrass overtones
HALLERTAU MITTLERÜH	GR	6	11	20	Mild, yet spicy, with floral and citrus tones
HBC 342	US	9	15	24	High alpha variety. Aroma can be described as mild, pleasant, citrusy, and tropical, with some melon notes as well.
HÜLL MELON	GR	10	18	29	Distinct fruit characteristics including honeydew melon and strawberry flavors
IDAHO 7	US	10	18	29	Complex fruity aromas of orange and apricot mesh with hints of spices.
JARRYLO	US	9	14	22	Aroma of banana, pear and spice translates perfectly to Pale Ales, Saisons and Belgians.
LEMONDROP	US	10	18	30	Pleasant lemon and citrusy aroma with hints of tea and fruit blossom. Best used as late aroma hop and for dryhopping.
LORAL	US	10	17	29	"Super noble hop" with floral and herbal notes followed by a backdrop of citrus and earthy character.
MAGNUM	GR	9	15	22	Excellent high-alpha hop for clean and efficient bittering.
MANDARINA BAVARIA	GR	10	18	29	Distinct tangerine and citrus flavors
MOTUEKA	NZ	10	18	31	Distinctive fresh crushed citrus, "Mojito" lime character, lively lemon and lime tones with background hints of tropical fruit.
MOSAIC	US	10	17	29	A complex array of tropical fruit, citrus, berry, herbal, earthy and pine characteristics
NELSON SAUVIN	NZ	10	18	32	Distinct cool climate and white wine "fruitiness" with fresh crushed gooseberry and grape infused flavors
PACIFICA	NZ	10	16	28	Specific aroma descriptors include a signature citrus "orange zest" marmalade; classic Hallertau characteristics with some floral notes.
PACIFIC GEM	NZ	10	15	26	Bittering hop with delicate blackberry and floral oak. Pleasant aroma and high bitterness level.
PACIFIC JADE	NZ	10	17	24	Bold herbal aromas with hints of fresh citrus and crushed black pepper
RAKAU	NZ	10	16	28	Stone fruit and fig characteristics; fresh orchard fruits, specifically apricot with some resinous pine needle characteristics are noted.
RELAX	GR	10	18	28	0.3% AA. Aroma range from cornflower, alpine meadows to lemongrass and hibiscus, refreshing profile. Notes of honeydew melon at dryhop. This hop was developed for the tea industry.
SAAZ	CZ	10	17	24	Classic noble hop with delicate, refined aroma. A must to brew a real Pilsner.
SIMCOE	US	10	18	30	Unique passionfruit, pine, earth and citrus characteristics
SORACHI ACE	US	10	17	25	Unique lemon and dill characteristics, really great for Saison.
SOUTHERN CROSS	NZ	10	16	28	Aromas of citrus and tropical fruit with hints of lemon zest, lime, pine and spice.
SOUTHERN STAR	SA	10	18	29	Tangerine, blueberries, pine, tropical fruit, dank, and white pepper
TETTNANGER	GR	7	13	20	Mild and pleasant with balanced earthy, herbal and floral aroma impressions
TOPAZ	AU	10	16	27	Grassy, rich and intense aroma of fleshy citrus and apricot, with a strong "dank" overtone.
VIC SECRET	AU	10	18	30	Pineapple, pine, passionfruit. Definitely a flavor hop best used as a whirlpool addition or when dry hopping.
WAI-ITI	NZ	10	16	28	Fresh peaches and apricot characteristics; freshly squeezed limes with top notes of mixed citrus and spice.
WILLAMETTE	US	8	14	22	Mild and pleasant, slightly spicy, fruity, floral, a little earthy.
ZYTHOS	US	9	15	25	Hop blend with distinct tropical (pineapple), citrus tones and slight pine characteristics.

La disponibilité et les prix affichés peuvent changer sans préavis.
Mise à jour le 25 juin 2017

VARIÉTÉ ÉPUISÉE

NOUVEAUTÉ