



Cornell AgriTech

New York State Agricultural Experiment Station

Cornell Craft Beverage Analytical Lab

Food Research Laboratory

630 W. North Street, Geneva, New York 14456

Phone: (315) 787-2263

E-mail: nyswal@cornell.edu

Sample Type: Hops

Company: Condzella Hops LLC

Date Sent: 12/3/2019

Contact: John Condzella

Log Number: 19-1960

E-mail: condzellasfarm@gmail.com

Sample Name: 2019 CTZ

Hops Analysis:

Alpha Acids: 16.8 %

Beta Acids: 4.6 %

Hop Storage Index: 0.27

***All hop metrics are adjusted to a 10% standard moisture**

Hops Analysis:

Moisture: 8 % W/D

Hops Analysis

Total Oils: 2.3 ml/100g

Hops Analysis

Essential Oil Components:

Myrcene: 9.97 mg/g of hops

Beta-pinene: 0.15 mg/g of hops

Limonene: 0.05 mg/g of hops

Linalool: 0.10 mg/g of hops

Caryophyllene: 2.23 mg/g of hops

Humulene: 3.15 mg/g of hops

Geranyl-acetate: 1.43 mg/g of hops

Nerol: 0.72 mg/g of hops

Geraniol: 0.06 mg/g of hops

Methyl-2-methylbutyrate: 0.00 mg/g of hops

Beta-citronellol: 0.52 mg/g of hops