



HUMULUS LUPULUS

AND OTHER BITTER TRUTHS

Of wild descent

Intense notes of grapefruit, lemon zest, dried roses, pine resin and coconut, with a hint of cream caramel – that’s the original and expressive aroma profile of the new American hop variety Talus. German brewers have something to look forward to: this latest development from the US Hop Breeding Company (HBC), a joint venture between Yakima Chief Ranches and John I. Haas, is arriving on the German market this autumn.

Talus was created through open pollination of the female parent Sabro which was released in 2018. Open pollination is a non-controlled form of breeding, which means the male parents remain anonymous. Sabro was also bred this way. The aromatic expressiveness of this line is probably due to its wild descent, however, for Sabro’s female parent is descended from the *Neomexicanus* family. *Neomexicanus* is a wild, indigenous American hop that has been native to the dry mountain regions of New Mexico for millions of years and was first introduced in hop breeding in the 1990s. It is known for its aromatically promising breeding results.

It has taken almost a decade for Talus to reach the market as a registered variety. The process began with the selection of Sabro seeds in 2010, followed by the selection of the first seedlings in 2011. Then cuttings were transplanted to a site for individual plant selection and, finally, a series of selections running concurrently on different types of trial plots was conducted over a period of several years. The first small-scale planting was undertaken in 2017 to supply interested brewers with samples. In the course of many systematic single-hop brewing trials, Talus turned out to be one of the very, very few new cultivars that are attractive in terms of both farming and flavour. According to John I. Haas, the share of all new cultivars over a five-year period that meet both criteria is only 0.002 per cent.

In terms of flavour, Talus shows similarities to its female parent, but is strikingly different at the same time as a result of its brilliant pine and grapefruit-like notes in particular. Its alpha content of nine per cent is rather low, making Talus unsuitable for alpha addition. However, it has one feature that brewers should particularly appreciate: what you smell in the hop sample is still there in the glass. Talus is effective at retaining its aromas throughout the entire brewing process – all the way to the finished beer.

This was demonstrated in a collab brew produced by the British BarthHaas subsidiary Simply Hops and Track Brewing from Manchester. For the double IPA named “Finding the Universal in the Particular”, they added Citra in the whirlpool and Talus (85%) and HBC 472, an as yet unpatented variety, in the dry-hopping stage. The result featured intense coconut notes accompanied by a good dose of citrus and grapefruit. Talus really does what it says on the tin!

Talus is grown by several independent growers on about 80 hectares in Yakima Valley in Washington State, USA. Crop volume for 2020 is estimated at 180 tons. BarthHaas is presenting Talus at the BrauBeviale trade fair. Any brewers interested are welcome to contact the BarthHaas Brewing Solutions or Sales teams.

