



Summit™

46°
LATITUDE
A PACIFIC NORTHWEST
HOP BREEDING CO.

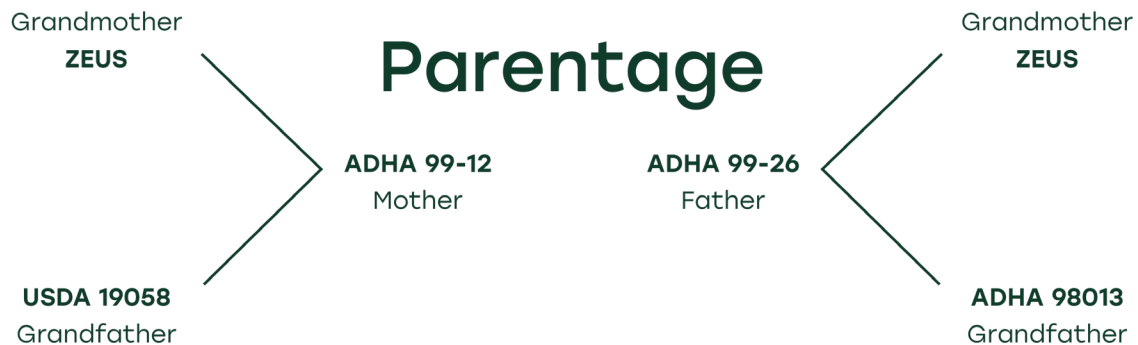
Summit™

Known for its impressive high alpha content, Summit is an industry favorite for bittering. When picked in the right window, Summit can also display distinct tangerine and citrus characteristics.

Aroma Profile: Tangerine, Spice, Herbal, Grapefruit, Citrus

Alpha Acids	16-19%
Beta Acids	3-6%
Co-Humulone	26-33%
Total Oils	1.5-2.5 ml/100g

Myrcene	30-50% of total oil
Humulene	15-25% of total oil
Caryophyllene	10-15% of total oil
Farnesene	< 1% of total oil



It's in our DNA to move hop farming forward.

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