## Summit<sup>™</sup>



## Summit<sup>™</sup>

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

10-15% of total oil

< 1% of total oil

Caryophyllene

Farnesene





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

Megan Twomey Program Manager megan@latitude46.com Jamie Coggins Hop Breeder jamie@latitude46.com



HEN ACH HEN AC