



Summit™

LATITUDE 46°
A PACIFIC NORTHWEST
HOP BREEDING CO.

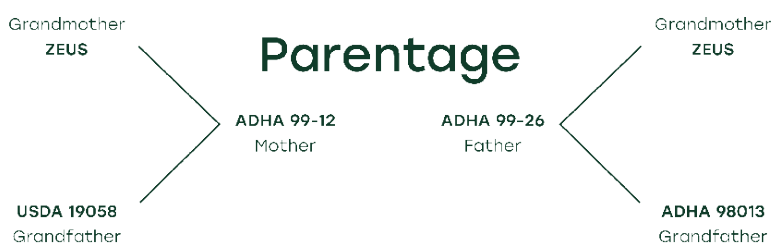
SUMMIT™

LATITUDE
46°

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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