

Table 2: Harvest parameters and resulting resin results for 10 hop cultivars grown in a randomized, replicated field trial completed by the University of Guelph located at the Simcoe Research Station, Norfolk County, Ontario. Data is compiled from the 2014 and 2015 growing season from 2nd year and 3rd year hop plants respectively (McDonald et al., 2016).

Cultivar	Year	Harvest Date	Harvest Dry Matter (%)	Yield @ 8% moisture (kg/ha)	Alpha Acid (%)	Beta Acid (%)
Hallertauer	2014	13-Aug	22.1	443	1.8	1.7
	2015	10-Aug	22.3	361	2.4	1.8
Cascade	2014	19-Aug	24.1	1785	5.5	7.4
	2015	17-Aug	23.8	1249	5.4	5.4
Northern Brewer	2014	19-Aug	21.7	432	4.6	4.6
	2015	19-Aug	21.8	604	6	4.4
Galena	2014	22-Aug	23.7	1652	10.7	8.6
	2015	26-Aug	25	1519	12.1	6.9
Centennial	2014	22-Aug	24.1	795	8.6	4.1
	2015	26-Aug	24.3	671	8.1	2.7
Chinook	2014	22-Aug	23.9	1306	9.6	3.3
	2015	02-Sep	25	1174	10.7	3.4
Zeus	2014	28-Aug	22.3	1729	8.5	3.5
	2015	26-Aug	23	1594	13.7	5
Sterling	2014	26-Aug	23	408	3.4	4.4
	2015	01-Sep	23	563	2.7	3
Bertwell	2014	28-Aug	24.5	1045	3.2	4.2
	2015
Crystal	2014	28-Aug	20.6	897	2.3	4.8
	2015	02-Sep	21.8	1125	2.5	4.7

3. Hop Rub:

Begin to familiarize yourself with cultivar-specific characteristics. Breaking apart or rolling a few hop cones to observe the aroma, lupulin colour and feel of the bracts can help growers know if the hops are ready for harvest or if they are too early or too late. Most cultivars will exhibit the aroma of fresh cut grass and pale yellow-white lupulin if too early, while hops that are past maturity typically exhibit a rancid smell or aroma similar to alliums (onion and garlic) and lupulin will turn a dark yellow-orange colour.

References:

McDonald, M.R., Bakker, C., Elford, E.M.A. 2016. Hops: A potential niche crop for Ontario, 2013-2015 cultivar evaluation. Final Report for the New Directions Research Program. Available: http://www.omafra.gov.on.ca/english/research/new_directions/projects/ndprojectindex.html