

Meridian[®]

BASIC BREWING NOTES

Meyer lemon, boysenberry, spearmint, sassafras, sweet-tart, pineapple. Mesmerizing on the rub, this top-note hop is challenging to capture in your beer, but worth the effort for those who persist.

BREWING CHARACTER BY BEER STYLE

West Coast IPA

Meridian has found a home in many successful West Coast IPAs by adding a mix of tropical, berry and citrus fruitiness with a twist of spearmint. Further, this hop has the unique ability to brighten the overall hop bill and enhance the bright, crisp nature of this style.

New England IPA (Hazy)

Sweet Meyer lemon, pineapple and berry flavors from Meridian are a natural fit for hazy IPAs. Being a "top note" hop, Meridian is a role player in these beers and a great contributor. Be warned- you might find yourself adding stupid amounts to the dry hop...

Lager (Helles / Pils / Kölsch)

Clean, refreshing lager beers showcase Meridian's ability to make a beer taste better without taking the beer hostage. Minimal resinous hop compounds allow the malt and fermentation character to be enjoyed, with a finishing hint of bright hop fruitiness.

Stout / Porter / Dark Ale

Dark roasted malts are the show in these beer styles of course, but Meridian really likes to play with those flavors and give a sweet, tangy fruit finish that makes a good thing even better.

Farmhouse / Saison

Meridian pairs very well with Belgian yeast flavors. A sweet-tart, sassafras character and lack of resinous body make for a quaffable Saison or Farmhouse.

ALPHA ACIDS RANGE - 5% - 6.5%

BETA ACIDS RANGE - 7% - 8%

TOTAL OILS RANGE - 1.1 - 1.6 ml / 100g