

(((((((((((( HIGH FIDELITY ))))))))))))

- 1. JAZZY PINEAPPLE
- 2. MEYER LEMON PIE
- 3. BOYSENBERRIES
- 4. SPEARMINT
- 5. COTTON CANDY



produced by  
Indie Hops



# MERIDIAN



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*Indie Hops*  
FLAVOR PROJECT



# Meridian

**The first hop launched through the Indie Hops Flavor Project, Meridian® was a chance discovery.**

While propagating the USDA variety Columbia, a rogue seedling took over. Better lucky than good sometimes because it smelled amazing!

Despite brewer interest, a trial phase was conducted to contain the hop while evaluating for disease resistance and consistent character. By 2015 the hop's stability was proven, and we named it Meridian after the road near which it was discovered. We were also inspired by the idea that the flavors Meridian imparts—from spearmint and boysenberry to Meyer lemon and pineapple—represent many points along a meridian of longitude.

Mesmerizing on the rub, this top-note hop is challenging to capture in your beer, but worth the effort for those who persist. Meridian shines in a saison, wit, or farmhouse; is a fantastic pilsner hop; and combines with more aggressive hops in IPAs to brighten the overall impression of the beer and lend a seductive finish. A perceived "Meyer lemon pie" sweetness makes Meridian a natural for hazy IPAs.

## Chemistry

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→ Alpha Acid – 5% - 6.5%

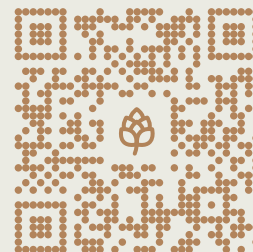
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→ Beta Acid – 7% - 8%

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→ Total Oil – 1.1 - 1.6ml / 100g

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**Available through Loughran  
Brewer's Select in the UK.**

