

NOTES

Luminosa™



BASIC BREWING NOTES

The bright fresh fruits of Luminosa makes us feel transported to the sunny white sands of a Caribbean beach, and inspired the name which is Latin for “full of brightness.” Peach-mango lemonade, candied orange peel, boysenberry, papaya and guava can all be found. Just summon up your best Harry Potter “Luminosa!” spell.

BREWING CHARACTER BY BEER STYLE

West Coast IPA

While hazies may be the first beer that comes to mind when smelling Luminosa, West Coast IPA as well as hybrids are totally in this hop’s realm. Combine with some Strata or Oregon Chinook and you’ll get complimentary flavors with a touch of piney resin that keeps things crisp.

New England IPA (Hazy)

This is likely the beer style that most brewers will immediately apply Luminosa to. The range of fresh fruit flavors are a natural in hazies, and Luminosa has no sharp edges that conflict with these smooth beers. The “candied orange peel” hoppy sweetness doesn’t hurt either!

Pale Ale

Whether bright or hazy, pale ales promise to be a refreshing way to bring Luminosa flavors to the people. Combine with Cascade or Oregon Chinook and the new school meets old school magic comes to life.

Blonde / Summer Wheat Ale

We’re thinking a summer wheat ale will be fantastic with a twist of Luminosa. Haven’t been able to try this yet during our pilot brews, but are sure looking forward to it September 2022.

Lager (Helles / Pils / Kölsch)

We haven’t tasted Luminosa in a lager yet, but expect that after the 2022 harvest it won’t be long before we get to!

CHEMISTRY

ALPHA ACIDS RANGE – 9% - 12%

BETA ACIDS RANGE – 4% - 5%

TOTAL OILS RANGE – 1.8 - 2.2ml / 100g