


Client Name		Email Address:		Analysis Requested								Turnaround Time	
Address		Phone/Fax#										RUSH <input type="checkbox"/>	
City	State	Zip	Report Attention:	A	B	C	D	E	F	G	H	I	
Date Sampled	Hop Variety	Client Identification											

Test Key:

- A) **Pre Harvest*** – Includes 10% Moisture Adjusted Alpha Acid and Beta Acid, Actual Alpha Acid and Actual Beta Acid, and Moisture
- B) **Brewer’s Quality* (HPLC)**- Includes 10% Moisture Adjusted Alpha and Beta, Actual Alpha Acid, Actual Beta Acid, Cohumulone (%), Colupulone (%), Hops Storage Index, and Moisture
- C) **Brewers Quality 2* (HPLC)** – Includes 10% Moisture Adjusted Alpha and Beta, Actual Alpha Acid, Actual Beta Acid, Cohumulone (%), Colupulone (%), and Moisture
- D) **Brewer’s Quality 6* (UV/VIS)**- Includes 10% Moisture Adjusted Alpha and Beta, Actual Alpha Acid, Actual Beta Acid, Hops Storage Index, and Moisture
- E) **Hops HPLC***– Includes: Alpha Acid, Beta Acid, Cohumulone (%), and Colupulone (%).
- F) **Essential Oils** – Includes Total essential Oils as percentage basis, oil breakdown of Myrcene, Linalool, Geraniol, Caryophyllene, Humulene, and Farnesene (*Requires 100g minimum*)
- G) **Essential Oils Plus** –Total Oils as percentage and oil breakdown of Caryophyllene, Citral, Farnesene, Geraniol, Humulene, Limonene, Linalool, Myrcene, Nerol, Pinene, Terpinolene (*Requires 100g minimum*)
- H) **Total Oil** – Includes the total essential oils as percentage basis (*Requires 100g minimum*)
- I) **Moisture***

*(*requires minimum quart bag of sample for fresh (wet/dry) cones, if pelletized ~20g)*