**Glossary of Terms**

**Alpha Acid:** Chemical compounds found in lupulin, the resin glands of hops. When isomerized, usually in the boiling phase of brewing, alpha acids add bitterness. Alpha acids in hops are expressed as a percentage of the total weight of the hops.

**Aroma Hops:** Hops used for the aroma qualities that they add to beer.

**Beta Acid:** A component of hop resin that contributes aromatic qualities to beer.

**Bine:** The stem of the hop plant.

**Burr:** The flowers of the hop plant that develop into hop cones.

**Bract:** The hops leaves that make up the outer structure of the hop flower.

**Bracteole:** The structures inside the hop flower that support it and give it structure.

**Co-humulone:** One of the primary bittering components of hops.

**Coir String:** A natural fibre, made from the husk of coconuts, used as string for hop plants.

**Cone:** The flowers of the hop plant, used to flavour beer.

**Essential Oils:** Provide the aromatic and flavour compounds associated with hops.

**Humulene:** One of the components in the essential oil found in hops; reacts with other components in the brewing process to give beer its hoppy flavour.

**Hop pellet:** Hops that have been hammer milled into a powder and pushed through an extrusion die to become pellets.

**Kiln:** Where hops are dried using warm air passing over the hops.

**Lupulin:** A yellow substance found in the glands of female hop flowers.

**Lupulin Glands:** Where the resin and essential oils of the hop plant is housed.

**Maturity:** A term used to describe when a hop plant has reached its peak ripeness. Different varietals reach maturity as different times during harvest.

**Myrcene:** One of the components in the essential oil found in hops; reacts with other components in the brewing process to give beer its hoppy flavour.

**Noble Hops:** Four hops varieties cultivated in specific European regions over hundreds of years (Hallertau, Saaz (Žatec), Splat and Tettnang).

**Perennial:** A flowering plant that grows and flowers over the spring and summer and die back every autumn and winter and is dormant before growing again in the spring.

**Strig:** The forestalk of the hop flower, where the hop connects to the bine.

**T-90 Hop Pellets:** Hops that are milled into a powder and then pushed through a die, retaining all the vegetative matter that they started with before being processed, so are considered a substitute for whole cone hops.

**Total oil:** The total oil content is thought to indicate the overall quality of the hop

**Terroir:** A set of all environmental factors that affect a hops

**Yield:** The term used to refer to the kiln dry weight of hops.