



# Certificate of Analysis

**Date Issued:** November 19, 2014

**Analysis Results Issued To:** Catherine and Karin Smith – Northern Girl Hops

## Brewing Values and Moisture

Sample ID	Analysis Date	Variety	Description	Alpha Acids	Beta Acids	HSI	% Moisture
H140406	11/19/2014	Centennial	Northern Girls Hops Sample 1	6.5	3.8	0.195	10.1%
H140407	11/19/2014	Golding	Northern Girls Hops Sample 2	5.1	3.2	0.187	29.2%
H140408	11/19/2014	Cascade	Northern Girls Hops Sample 3	3.8	4.1	0.177	11.0%

Sample ID	Analysis Date	Variety	Description	Alpha Acids	Beta Acids	HSI	% Moisture
H140406	11/19/2014	Centennial	Northern Girls Hops Sample 1	6.0	3.5	0.195	8%
H140407	11/19/2014	Golding	Northern Girls Hops Sample 2	4.7	3.0	0.187	8%
H140408	11/19/2014	Cascade	Northern Girls Hops Sample 3	3.5	3.7	0.177	8%

**Note:** We adjusted the values to what would be expected if the hops were dried to 8% moisture.

## Method of Analysis

ASBC Hops 6a –  $\alpha$ -acids/ $\beta$ -acids by Spectrophotometry

ASBC Hops 12 – Hop Storage Index (H.S.I.)

ASBC Hops 4c – Moisture by Routine Air Oven Method (Moisture)

Issued By

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