

Hops

Hop cones are used in beer brewing. These cones grow on a hop bine, which has stems with stiff hairs to help the plant climb

Sun exposure: Plant with a southern or western exposure.

Soil: Light well-drained soil with a pH range of 6.0-8.0.

Planting: Space plants five feet apart, to prevent tangling, and provide the plants with something to climb up (such as a fence or trellis). The root system will fully develop after the first year.

Fertilizing: Lightly fertilize with slow release fertilizer containing cottonseed and bone meal before the summer heat arrives.

Watering: Water consistently, allowing the soil to dry completely between watering to avoid root rot.

Harvesting: Hop cones will be ready to harvest in the fall. Test the cones by squeezing them - if, when compressed, they expand back to their original shape and leave a yellow powder on your fingers, it's time to harvest. Pick the cones and dry them in a food dehydrator or in the oven slowly at a very low temperature.