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lt;div>Humulus lupulus is known as common hops, but other names include <s
pan>lupulin, European hops, simple hops, and beer hops. Some spe
cific names for other species of hops include H. americanus and H. neomexicanus,
 American or wild hops; and H.</div></div></div></div>&l
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v>Humulus lupulus - an overview | ScienceDirect Topics</span&g
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>If you've ever seen a hop vine, you'll know that they make large lea
ves too. The leaves, from my experience have more of the bitter hop flavor you&#
39;d associate with beer, but can definitely still be wilted and eat
en as a green when young, or used in something similar to the fun r
ecipe below.</div></div></div></div></div><div&
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