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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
t;</div><div>sciencedirect : topics : hum
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s="hwc kCrYT" style="padding-bottom:12px;padding-top:0px"&gt
;<div><div><div><div><div><div><div>If
 you've ever seen a hop vine, you'll know that they make large leaves to
o. The leaves, from my experience have more of the bitter hop flavor you'd a
ssociate with beer, but can definitely still be wilted and eaten as
a green when young, or used in something similar to the fun recipe
below.</div></div></div></div></div><div>&lt
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EQDQ" href="{href}"><div>Foragin
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gt;<div>foragerchef : hop-shoots</div><
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/div><h2><div>Translations&l