

Motueka™

A registered trademark of NZ Hops Ltd. in the USA.

An aroma hop with a distinctive fresh crushed citrus “Mojito” lime character

Applications

Brings a new world edge to traditional pilsner styles and found internationally in a wide range of styles from lighter lagers to big ales. The weight of oil to alpha integrates it fully with higher gravity types to balance both malt sweetness and body. Extremely versatile in the brewery.



Breeding

A triploid aroma type developed by New Zealand's Plant & Food Research. Motueka Brand 87.14-20 was bred by crossing a New Zealand breeding selection with a Saazer.

Brewing

An excellent hop in many applications from first kettle additions through to late gift. This hop offers a unique aroma and flavour profile suitable for producing bigger styles. Excellent when employed in multiple additions from a single hop bill and sits well on the palate to balance speciality malt sweetness. An excellent variety for a wide range of styles from Saison through to Pilsners.

Grower Comments

Maturity: Early season
Yield: Low to Medium
Growth Habit: Vigorous, columnar frame
Cone Structure: Cylindrical, open, loose cones
Disease Resistance: New Zealand is hop disease free
Storage Stability: Good

Alpha Acid	6.5-7.5
Beta	5.0-5.5
Cohumulone	29.0
Total Oil	0.8
Concentration	107
Mycene	47.7
Humulene	3.6
Caryophyllene	2
Farnasene	12.2
Bpinene	
Citrus Piney Fraction	18.3
Floral Estery Fraction	4
Xanthohumol	0.4
Other	10.4
H C Ratio	12.6