

MOTUEKA™

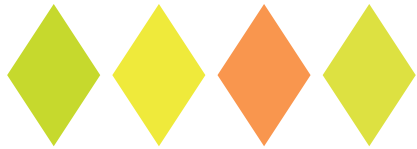


Alpha acids % 6.0-9.5

Beta acids % 5.0-6.0

A HOP WITH A DISTINCTIVE FRESH CRUSHED CITRUS 'MOJITO' LIME CHARACTER.

AROMA PROFILE



FRESH LIME

LEMON ZEST

MOJITO

ORANGE SPICE

JUICY

TROPICAL

ANCESTRY

Developed in New Zealand by what is now known as Plant & Food Research (Brand 87.14-20). It is a cross between a New Zealand breeding selection and Saaz.

Motueka pronunciation tip: Mor-too-eh-kah.

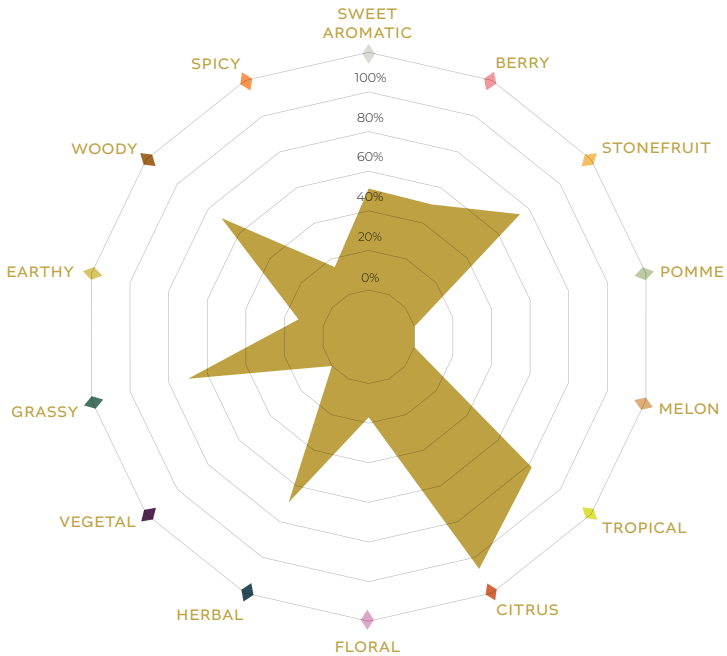
BREWING NOTES

A hop with a unique aroma and flavour profile that is extremely versatile.

BEER STYLES

Lagers; pilsners; English, Belgium and European ales; pale ales; APAs; IPAs; Hazy IPAs.

SENSORY NOTES



BITTER COMPONENTS

Alpha acids %	6.0-9.5
Beta acids %	5.0-6.0
Cohumulone as % of alpha acids	28-32

AROMA COMPONENTS

Total oil (ml/100g)	1.5-2.1
Total polyphenols %	5.0-10.0

OIL BREAKDOWN (% OF TOTAL OIL)

Farnesene %	4.5-15
Humulene %	0.3-0.8
Linalool %	0.1-1.0
Myrcene %	45-80

1. These technical values are from tested lots. Actual product may vary.
2. Sensory notes were determined by averaging the % of assessors who reported the presence of each aroma category in dry hop cones on a Check All That Apply (CATA) ballot. Actual product may vary.

