

PACIFICA™

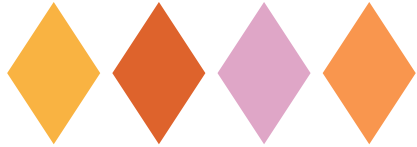


Alpha acids % 4.0-6.0

Beta acids % 5.0-7.0

A HOP WITH A BEAUTIFUL BLEND OF 'OLD WORLD' FLORAL AND SPICE AND BRIGHT CITRUS OF THE 'NEW WORLD'.

AROMA PROFILE



ORANGE

TANGERINE

CLEMENTINE

STONE FRUIT

BLACKBERRY CANNABIS

FLORAL

SPICE

ANCESTRY

Developed in New Zealand by what is now known as Plant & Food Research (Brand 77-01). Bred through the open pollination of the highly regarded Hallertauer Mittelfrüher variety.

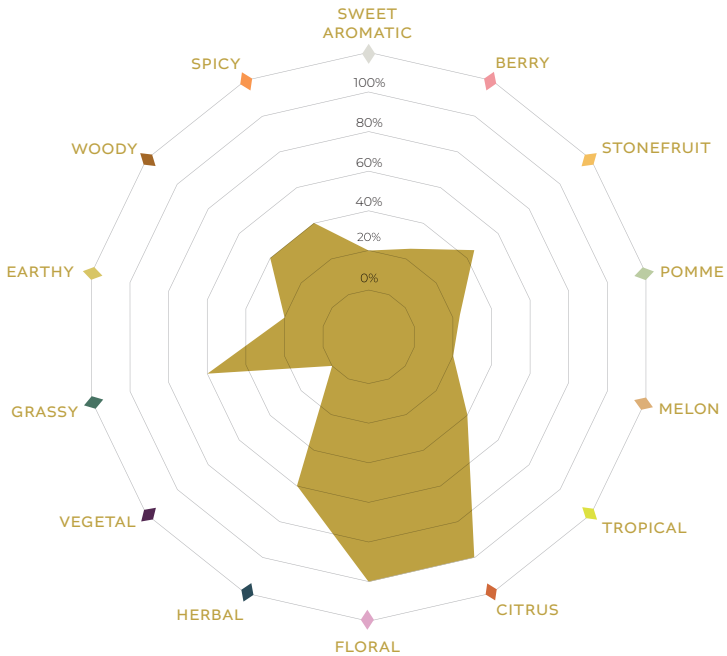
BREWING NOTES

It displays classic Hallertau character – floral, earthy and with a little spice – but brings in a 'new world' citrus dimension.

BEER STYLES

Lagers, pilsners, pale ales, APAs, IPAs, Hazy IPAs.

SENSORY NOTES



BITTER COMPONENTS

Alpha acids %	4.0-6.0
Beta acids %	5.0-7.0
Cohumulone as % of alpha acids	22-28

AROMA COMPONENTS

Total oil (ml/100g)	0.5-2.0
Total polyphenols %	7.0-10.0

OIL BREAKDOWN (% OF TOTAL OIL)

Farnesene %	0.1-1.0
Humulene %	30-45
Linalool %	0.6-1.0
Myrcene %	25-50

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.

