

RAKAU™

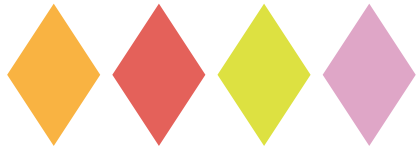


Alpha acids % 9.0-13.0

Beta acids % 4.0-6.0

A HOP THAT IS BURSTING WITH A BIG FRESH FRUIT-FORWARD CHARACTER. A 'BIG BOWL OF TROPICAL FRUIT'.

AROMA PROFILE



APRICOT

PEACH

MANDARIN

TANGERINE

GRAPEFRUIT

PINEAPPLE

FLORAL

ANCESTRY

Developed in New Zealand by what is now known as Plant & Food Research (Brand 70-4-9). It was purpose bred and selected for its unique dual purpose (aroma and bittering) brewing qualities and characteristics.

Rakau pronunciation tip: Rah-koh.

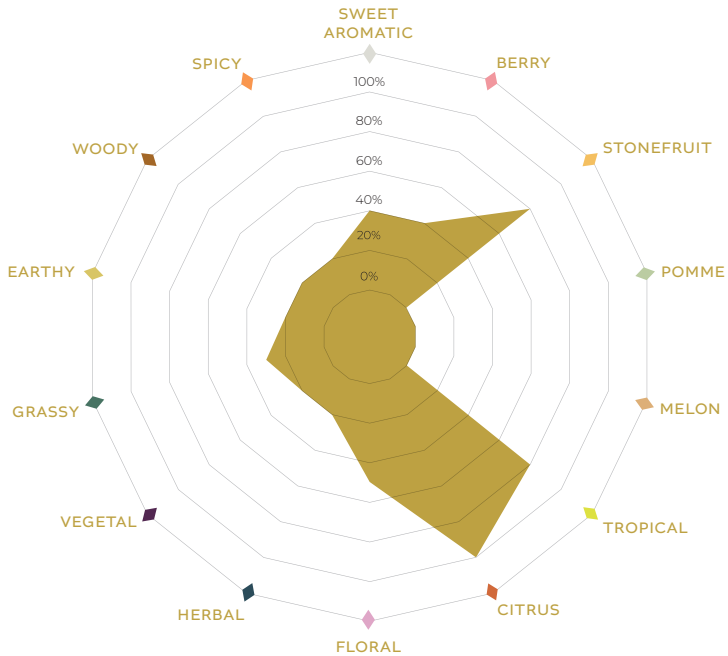
BREWING NOTES

A true dual purpose hop with bitterness qualities coupled with unique fruity flavours and aromas.

BEER STYLES

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

SENSORY NOTES



BITTER COMPONENTS

| | |
|--------------------------------|----------|
| Alpha acids % | 9.0-13.0 |
| Beta acids % | 4.0-6.0 |
| Cohumulone as % of alpha acids | 22-30 |

AROMA COMPONENTS

| | |
|---------------------|---------|
| Total oil (ml/100g) | 1.2-2.5 |
| Total polyphenols % | 7.0-9.0 |

OIL BREAKDOWN (% OF TOTAL OIL)

| | |
|-------------|---------|
| Farnesene % | 4.5-9.0 |
| Humulene % | 13-25 |
| Linalool % | 0.4-0.8 |
| Myrcene % | 45-60 |

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.

