# **Kohatu**<sup>®</sup>



A dual purpose hop with fresh tropical fruit characteristics and excellent finish and bitterness.

# **Applications**

Works really well in single hop applications to showcase its fruity aroma characteristics balanced by the extraordinary quality of bitterness. Higher addition rates can really pack a fruit driven punch in bigger beer styles.

## Breeding

Kohatu HORT3829 is a triploid dual purpose type produced through the crossing of a Hallertau Mittlefruh and a New Zealand Male with North American and European parentage. Kohatu was released from the New Zealand Plant and Food Research hop breeding programme in 2011.

#### **Brewing**

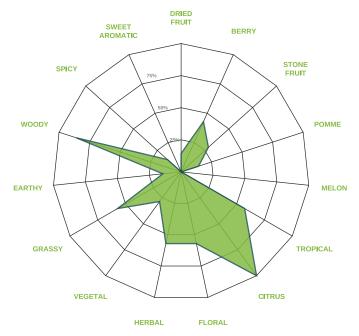
Initial brewing trials displayed a hop of great versatility with excellent stable flavour and aroma impacts. Fruity characteristics seen in sensory selections had carried through into the finished product, which was very satisfying. Importantly, the real stand out has been the consistency and quality of bitterness in dual purpose applications.



# **Tech Specs**

Alpha Acids	6-7%
Beta Acids	4-5%
Total Oil	<b>1-2</b> mL/100g
B-Pinene	0.1-1%
Myrcene	25-30%
Linalool	0.4-0.7%
Caryophyllene	12-16%
Farnesene	0.1-1%
Humulene	30-40%
Geraniol	0.1-0.6%
Other	10.7-32.3%

### **Hop Aroma Profile**





NORTH AMERICA 1 509 457 3200 | hops@yakimachief.com www.yakimachief.com