

An aroma hop with a distinctive fresh crushed citrus “mojito” lime characteristic.

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. Total 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 87.14-20 was bred by crossing a New Zealand breeding selection with a Saazer as part of the Hops with a Difference programme.

Brewing

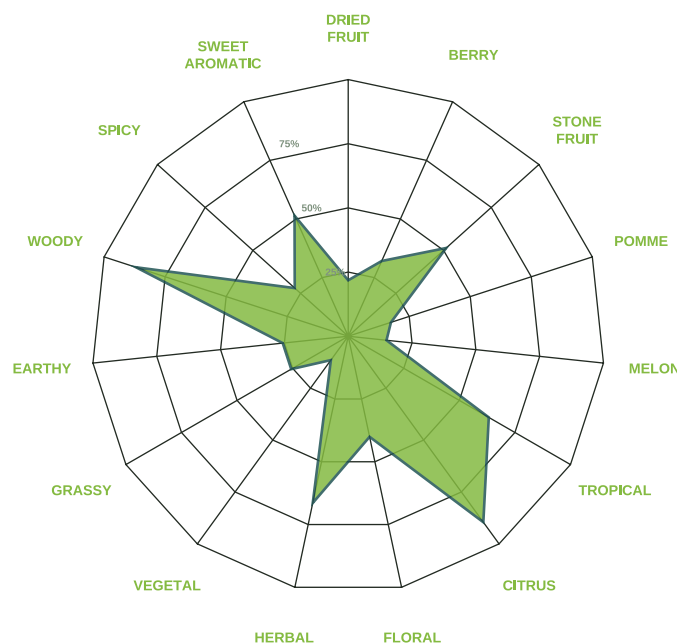
An excellent hop in many applications from first kettle additions through to dry hop. This hop offers a unique aroma and flavour profile suitable for producing bigger styles. Excellent when employed in multiple additions from a single hop bill and sits well on the palate to balance specialty malt sweetness.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



Tech Specs

Alpha Acids	6.5-7.5%
Beta Acids	5-5.5%
Total Oil	0.8-1.5 mL/100g
B-Pinene	0.6-1%
Myrcene	45-60%
Linalool	0.6-0.9%
Caryophyllene	0.8-2%
Farnesene	10-15%
Humulene	0.8-4%
Geraniol	0.8-1.5%
Other	15.6-41.4%

Hop Aroma Profile



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