

A high alpha hop with distinctive tropical, grapefruit and passion fruit characteristics.

## Applications

Moutere is an incredible NZ bittering hop, providing a soft hoppy bitterness that melts in the mouth or as a late addition, its high oil content and resinous character is best seen in classic beer styles including Lagers, Pale Ales and stronger IPA's or NEIPAS.

## Breeding

Moutere HORT0605 is a New Zealand bred triploid variety with parentage from the New Zealand variety Southern Cross and a selected New Zealand male. Developed at New Zealand's Plant and Food Research and released in 2015. The essential oil profile displays characteristics of intense fruit, citrus and resinous pine.

## Brewing

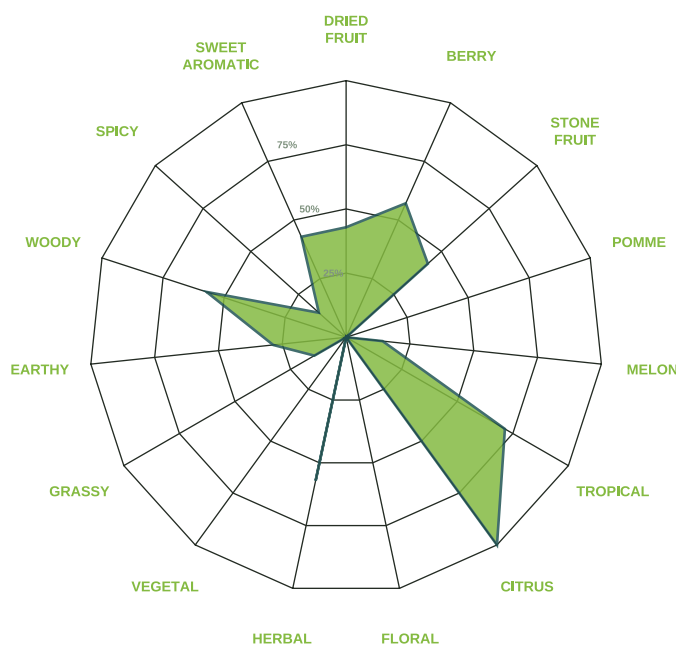
Moutere is a big hop delivering high alpha acid with high total oil while its lower cohumulone provides a soft well-structured but solid bitterness. Sensory panels describe the flavours and aromas in the finished beer to be that of grapefruit, light tropical fruit and passion fruit.



## Tech Specs

Alpha Acids	12.6%
Beta Acids	7.3%
Total Oil	1.1 mL/100g
B-Pinene	0.6%
Myrcene	29.5%
Linalool	0.8%
Caryophyllene	9.7%
Farnesene	0.1%
Humulene	20.5%
Geraniol	0.4%
Other	38.4%

## Hop Aroma Profile



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