Waimea[™]

nzhops

An alpha hop that carries lots of pine and citrus characteristics.

Applications

A new world flavour hop selected for its genuine dual purpose capability in delivery of quality bitterness with unique fresh citrus aroma notes. Can be used across a wide array of styles in a variety of brewhouse and dry hopping applications.

Breeding

Released in 2012 by New Zealand's Plant & Food Research, Waimea Brand HORT3953 is a triploid cultivar that traces its parentage back to Californian Late Cluster, Saazer and Fuggle.

Brewing

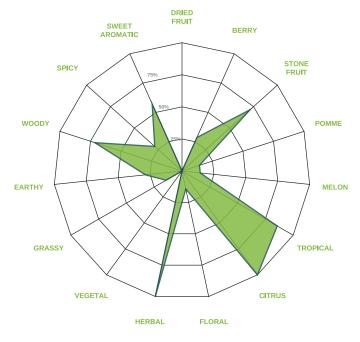
Well suited to dual purpose applications throughout from early kettle additions right through to dry hopping. Quality bitterness and aroma abound with fruity citrus and pine characteristics from this hop's high oil content. A big hop for big beers.



Tech Specs

Alpha Acids	14-17%
Beta Acids	7-9%
Total Oil	1.5-2.5 mL/100g
B-Pinene	0.4-0.8%
Myrcene	50-60%
Linalool	0.6-0.8%
Caryophyllene	3-5%
Farnesene	5-7%
Humulene	12-16%
Geraniol	0.8-1.2%
Other	5.2-26.2%

Hop Aroma Profile





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