

A dual purpose hop with a heady mix of floral and citrus characteristics.

Applications

A versatile hop across several brewery applications and beer styles. Wakatu is a real standout out when used in multiple, high addition rates in ales or to temper the sweetness of a full malt lager.

Breeding

Released by New Zealand's Plant & Food Research in 1988 as New Zealand Hallertau Aroma this triploid has parentage of two thirds Mittlefruh and open pollination by a New Zealand derived male. Renamed Wakatu Brand 77-05 in 2011.

Brewing

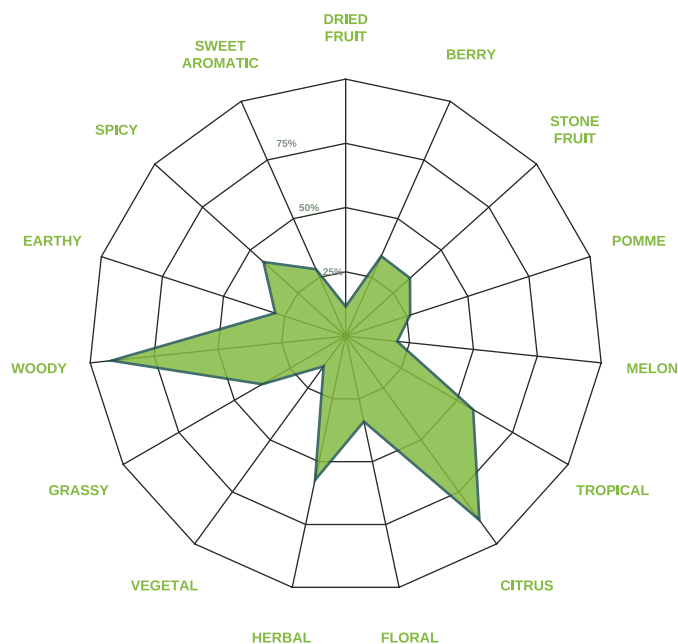
Wakatu consistently delivers from kettle to consumer. A true dual purpose variety with an enviable alpha: beta ratio and oils profile. This all-round brewery performer gives excellent flavour.



Tech Specs

Alpha Acids	5-8.5%
Beta Acids	7.5-8.5%
Total Oil	0.8-1.5 mL/100g
B-Pinene	0.4-0.8%
Myrcene	35-45%
Linalool	0.6-1%
Caryophyllene	6-8.5%
Farnesene	5-7%
Humulene	15-17%
Geraniol	0.1-0.3%
Other	20.4-37.9%

Hop Aroma Profile



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