

A dual purpose / bittering hop with classic resinous pine and lifted citrus characters

Applications

Works well where resinous, citrus and pine characters are required to build and develop an excellent finishing bitterness. Especially good as a dual purpose variety in single hopped beers as well as with multiple aroma varieties to create first rate new-world beer styles.

Breeding

Dr. Rudi is a triploid variety that was bred from the New Zealand Smoothcone variety at New Zealand's Plant & Food Research Centre. It was released in 1976 as Super Alpha and officially rebranded as Dr. Rudi in 2012.

Brewing

A very versatile hop in the brew house where it can be used to deliver a quality crisp bitterness as well as excellent aroma qualities. Typical of New Zealand varieties, the oil profile sets it apart as a hop with many applications and can now be found in breweries throughout international markets where it is sought for its ability to integrate and finely balance both Ales and Lagers.



Tech Specs

Alpha Acids	10-14%
Beta Acids	5-7%
Total Oil	1.25-2 mL/100g
B-Pinene	0.2-0.5%
Myrcene	44-55%
Linalool	5.5-8.0%
Caryophyllene	8-12%
Farnesene	0.1-1%
Humulene	20-28%
Geraniol	0.8-1.2%

Hop Aroma Profile

