

Kohatu®

A registered trademark of NZ Hops Ltd. in New Zealand and the USA.

A dual-purpose hop with fresh tropical fruit characteristics and excellent finish and bitterness

Applications

Works really well in single hop applications to show case its fruity aroma characters balanced by the extraordinary quality of bitterness. Higher addition rates can really pack a fruit driven punch in bigger beer styles.

Breeding

Kohatu Brand HORT3829 is a triploid aroma type produced through the crossing of a Hallertau Mittlefruh and a New Zealand Male with North American and European parentage. Kohatu was released from the New Zealand Plant and Food Research hop breeding programme in 2011.



Brewing

Initial brewing trials displayed a hop of great versatility with excellent stable flavour and aroma impacts. Fruity characters seen in sensory selections had carried through into the finished product, which was very satisfying. Importantly, the real stand out has been the consistency and quality of bitterness in dual purpose applications.

Grower Comments

Maturity: Early/Mid season

Yield: Moderate

Growth Habit: Columnar frame, short laterals

Cone Structure: Ovate, loose cones

Disease Resistance: New Zealand is hop disease free

Storage Stability: Good

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|------------------------|---------|
| Alpha Acid | 6.0-7.0 |
| Beta | 4.0-5.0 |
| Cohumulone | 21 |
| Total Oil | 1 |
| Concentration | 180 |
| Mycene | 35.5 |
| Humulene | 36.5 |
| Caryophyllene | 11.5 |
| Farnasene | 0.3 |
| Bpinene | |
| Citrus Piney Fraction | 3.5 |
| Floral Estery Fraction | 2.7 |
| Xanthohumol | 0 |
| Other | 0.01 |
| H C Ratio | 3.2 |