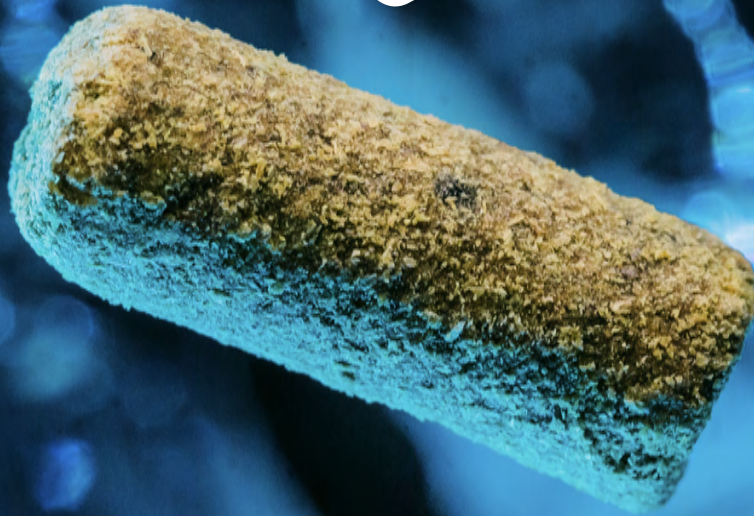


 nzhops^{Ltd}

MOTUEKA



CRYO ®

In partnership with



YAKIMA CHIEF HOPS®

NZ Hops Ltd. Blackbyre Road, Appleby | P.O. Box 3205 Richmond, Nelson 7050 New Zealand
Phone: +64 (0)3 544 8989 • Email: nzhops@nzhops.co.nz • Website: www.nzhops.co.nz

MOTUEKATM

CRYO[®]

Fresh Lime, Citrus, Tropical Fruit, Lemon Zest

Brings a new world edge to a wide range of styles from traditional pilsners to lighter lagers to big ales. The weight of oil to alpha integrates it fully with higher gravity types to balance both malt sweetness and body. Extremely versatile in the brewery.

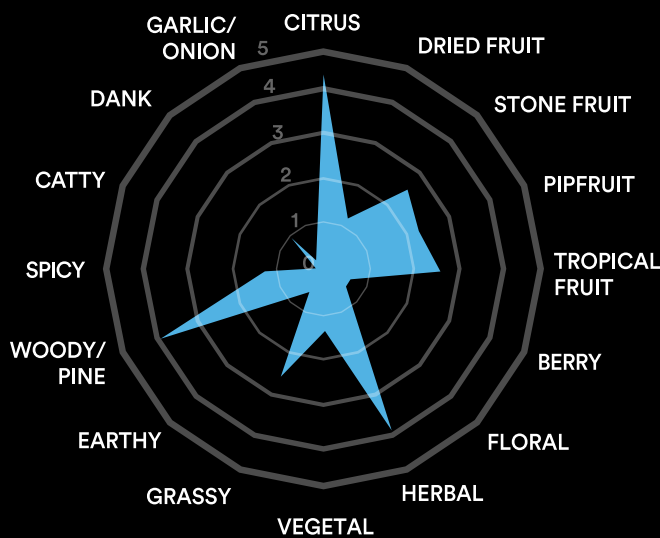


Brewer Insights

“Orange sherbet, lemon meringue, big limes. Real plush and vibrant, and it gets a 10 for delivering impact.”

Jude La Rose - Hop Butcher for the World, Chicago, IL, USA

Hop Aroma Profile



Hop Data

	Cryo	T90
UV Alpha Acids	15.3%	5.5-10%
UV Beta Acids	13.6%	4.5-6.6%
Total Oil mL/100g	3.1%	0.8-1.4%
B-Pinene	1.0%	0.6-0.8%
Myrcene	73.1%	60-69%
Linalool	0.7%	0.7-0.9%
Caryophyllene	0.6%	0.8-1.8%
Farnesene	6.6%	6-10%
Humulene	0.6%	1.0-5%
Geraniol	1.2%	0.8-1.3%

Brewing

An outstanding hop in many applications from first kettle additions through to late gift. A unique aroma and flavour profile for producing bigger styles. Excellent when used in multiple additions from a single hop bill and sits well on the palate to balance speciality malt sweetness.

Breeding

A seedless triploid aroma type developed by the New Zealand’s Plant & Food Research. MotuekaTM has both European (Saaz) and North American ancestry.