

Moutere™

A registered trademark of NZ Hops Ltd. in the USA.

A high alpha hop with distinctive tropical, grapefruit and passionfruit characters

Applications

Not clearly defined as yet as new varieties always find many applications as brewers become familiar with various nuances and behaviours. Given this hops big characteristics though most brewing trials focussed on the production of bigger styles such as IPAs and included doubles.



Breeding

Moutere Brand HORT0605 is a New Zealand bred triploid variety with parentage from the New Zealand variety Southern Cross and a selected New Zealand male. Developed at New Zealand's Plant and Food Research and released in 2015. The essential oil profile displays characteristics of intense fruit, citrus and resinous pine.

Brewing

Moutere is a big hop delivering high alpha acid with a generous weight of oil while its lower cohumulone provides a soft well-structured but solid bitterness. Sensory panels describe the flavours and aromas in the finished beer to be that of grapefruit, tropical and passionfruit.

Grower Comments

Maturity: Late season

Yield: Good

Growth Habit: Late shooting, vigorous late spring growth, clavate frame

Cone Structure: Tight, Ovate shape

Disease Resistance: New Zealand is hop disease free

Storage Stability: Good

Alpha Acid	17.5-19.5
Beta	8.0-10.0
Cohumulone	26
Total Oil	1.7
Concentration	94
Mycene	22.2
Humulene	15.2
Caryophyllene	5.8
Farnasene	0.3
Bpinene	
Citrus Piney Fraction	5.9
Floral Estery Fraction	2
Xanthohumol	0
Other	10.9
H C Ratio	2.19