

A solid bittering hop with spicy black pepper and berry fruit aroma characters.

## Applications

A good all purpose hop that delivers quality bitterness along with flavour and aromas Excellent in international lagers can also be used in IPA's and other big styles.

## Breeding

Pacific Gem™ is a Triploid alpha type bred from the New Zealand variety "Smoothcone". Developed through the New Zealand Plant & Food Research's Hop breeding programme and released in 1987.

## Brewing

Pacific Gem fills the Brew House with enticing aromas during kettle addition and has been described as producing oaken flavours with a distinct blackberry aroma. Typically used as a first hop addition and makes its presence felt through an excellent tempered bitterness and flavour while later additions deliver citrus and pine aroma notes.



## Tech Specs

Alpha Acids	13-16%
Beta Acids	7-9%
Total Oil	1.25-2.25 mL/100g
B-Pinene	0.4-0.6%
Myrcene	50-55%
Linalool	0.4-0.8%
Caryophyllene	5-8%
Farnesene	0.1-1%
Humulene	15-20%
Geraniol	0.6-0.9%

## Hop Aroma Profile

