

A dual purpose, bittering hop with spicy “dried fruit” characters and a solid aroma finish.

Applications

Find applications where a higher oil concentration and proportion of Linalool are required to impact on how the hop character integrates into the final product. Ideally suited to traditional German Lager styles and finding wider application to a new generation through the international craft market’s insatiable thirst for Pale Ale.

Breeding

A triploid aroma type developed through by New Zealand’s Plant & Food Research. Pacifica™ was a selection derived from a cross between Hallertauer Mittelfruh and a selected NZ male. Pacifica™ was released on completion of successful brewing trials in 1994.

Brewing

Pacifica™ brings something of a blend of new and old-world taste descriptors to the brewers' forum. Orange marmalade aptly describes the citrus aroma notes achieved through late addition. Bittering quality is such that early kettle additions net a soft yet solid finish even in highly bittered beers.



Tech Specs

Alpha Acids	3-6%
Beta Acids	5-7%
Total Oil	0.8-1.5 mL/100g
B-Pinene	0.2-0.6%
Myrcene	30-40%
Linalool	0.6-1%
Caryophyllene	8-12%
Farnesene	0.1-1%
Humulene	30-40%
Geraniol	0.1-1.0%

Hop Aroma Profile

