

A dual-purpose, soft bittering hop with a citrus lemon zest character with hints of pine

## Applications

Alpha Acids and Total Oil matched with low cohumulone find this extraordinary hop several applications, single or multi-purpose to achieve subtle citrusy lager to big fruity driven ales.

## Breeding

NZ Southern Cross is a triploid cross between the New Zealand variety Smoothcone and a 1950's research variety bred from a crossing of an early North American type known as the Cali (short for Californian) with the ubiquitous English Fuggle. Released from New Zealand's HortResearch hop breeding programme at Riwaka in 1994.

## Brewing

A kettle variety of the highest order, NZ Southern Cross imparts a soft bitterness with a subtle resinous quality. The essential oil component is such that it can deliver a delicate balance of citrus and spice when added at the end of boil or a much bigger punch in the hopback or direct to the fermenter.



## Tech Specs

Alpha Acids	11-14%
Beta Acids	5-6%
Total Oil	1.5-2.25 mL/100g
B-Pinene	0.5-1%
Myrcene	35-50%
Linalool	0.5-1%
Caryophyllene	5-7%
Farnesene	6-8%
Humulene	17-20%
Geraniol	0.5-1%

## Hop Aroma Profile

