

A really fine dual purpose hop with a heady mix of flora, tropical and citrus characters.

Applications

A versatile hop across several brewery applications and beer styles. Is a real standout out when used in multiple, high addition rates in big ales or in gentle gifts to temper the sweetness of a full malt lager.

Breeding

Released by New Zealand's Plant & Food Research in 1988 as New Zealand Hallertau Aroma this triploid has parentage of two thirds Mittlefruh and open pollination by a New Zealand derived male. Renamed Wakatu Brand 77-05 in 2011.

Brewing

A multi-skilled hop that consistently delivers from kettle to consumer. A true dual-purpose variety with an enviable alpha: beta ratio and oils profile. This all-round brewery performer gives excellent flavour and aroma shelf stability both in small pack and keg.



Tech Specs

Alpha Acids	6.5-8.5%
Beta Acids	8-9%
Total Oil	0.5-1 mL/100g
B-Pinene	0.6-0.9%
Myrcene	40-50%
Linalool	0.5-1%
Caryophyllene	6-8%
Farnesene	5-7%
Humulene	12-15%
Geraniol	1-1.5%

Hop Aroma Profile

