

PACIFIC JADE™

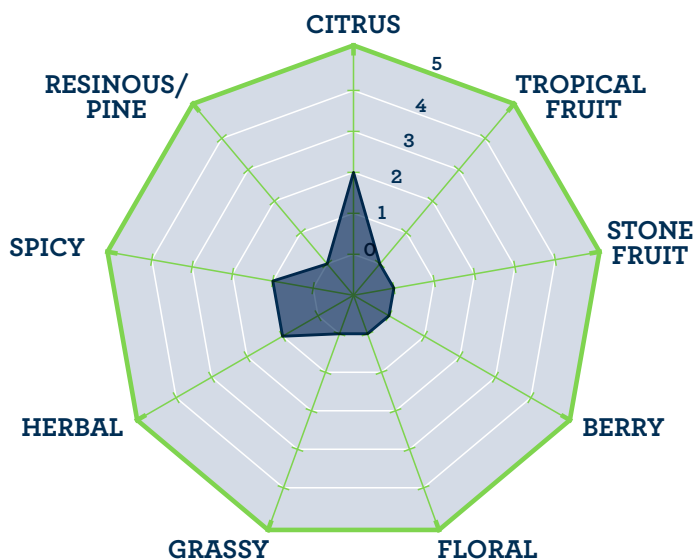
New Zealand



Origin: New Zealand. A triploid high-alpha variety bred by HortResearch Centre at Riwaka and released in 2004. Pacific Jade's™ ancestry includes New Zealand First Choice and an "Old Line" Saazer.

Usage: Dual purpose. Pacific Jade's™ respectable alpha levels give it good bittering power, but with a very distinctive contribution to aroma and flavor when used as a late addition. The mix of fruit and black pepper character does nicely in pales, IPAs, and hoppy Belgians or lagers.

Aroma & Flavor Characteristics: Mild to moderate with citrus, musky fruit (melon, lime, blood orange) and a distinct freshly-ground black pepper spice element.



SENSORY HIGHLIGHTS

Citrus
Black Pepper



BREWING VALUES

Alpha Acid Range: 12.0 - 14.0%
Beta Acid Range: 7.0 - 8.0%
Co-Humulone as % of alpha: 23 - 25
Total oils mL/100 gr.: 1.1 - 1.5



OIL FRACTIONS

Myrcene: 30 - 35%
Humulene: 30 - 35%
Caryophyllene: 8 - 12%
Farnesene: <1%

