

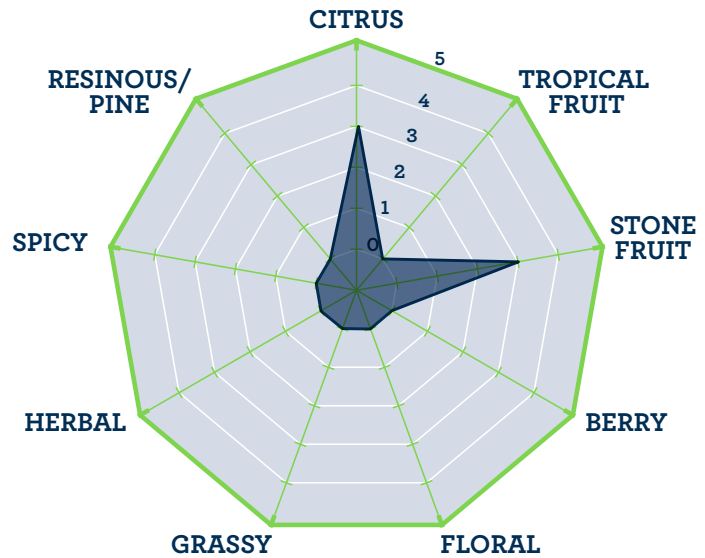
WAI-ITI™

New Zealand



Origin: New Zealand. Selected for its low alpha acids and high oil content. Wai-iti™ is a granddaughter of Liberty.

Usage: Aroma. Low in alpha acids and cohumulone but comparatively high in oil content, Wai-iti™ delivers strong flavor and aroma when used as a late kettle hop, in the hop back, or as a dry or cask hop. Excellent for hop-driven craft styles as well as wheat beers and dry-hopped sours.




Aroma & Flavor Characteristics: Lush and fragrant with dominant notes of stone fruit (notably peach and apricot) with pleasantly intense citric tones of lime and mandarin.




SENSORY HIGHLIGHTS

Peach
Tropical Citrus
Apricot



BREWING VALUES

Alpha Acid Range: 2.5 - 3.5%
Beta Acid Range: 4.5 - 5.5%
Co-Humulone as % of alpha: 22 - 24
Total oils mL/100 gr.: 1.4 - 1.8



OIL FRACTIONS

Myrcene: 3%
Humulene: 28%
Caryophyllene: 9%
Farnesene: 13%

