

AZACCA®

Azacca® is named for the Haitian god of agriculture. It was developed through the ADHA (Association for the Development of Hop Agronomy) in Yakima. Azacca is a high alpha, high oil variety which exhibits a complex range of fruit, spice, and wood aromas.



SWEET
FRUIT



CITRUS



WOODY
AROMATIC



GREEN-
GRASSY

Ripe mango, papaya, pineapple, Valencia orange, grapefruit, pine resin, fresh grass.

Alpha (%)	14-16
Beta (%)	4.0-5.5
Cohumulone (% of Alpha Acids)	38-45
Total Oil (ml/100g)	1.6-2.5
Myrcene (% of Total Oil)	46-55
Humulene (% of Total Oil)	14-18
Caryophyllene (% of Total Oil)	8-12
Farnesene (% of Total Oil)	< 1
Linalool (% of Total Oil)	—
Total Polyphenols (%)	—

