





# **AROMA PROFILE**

Motueka is a triploid hop developed at the HortResearch center in New Zealand and is a cross of Saaz and a New Zealand breeding selection.

## **PEDIGREE**

Saaz x NZ selection.

## **RECOMMENDED BEER STYLES**

Lagers, Pilsners, Belgian Ales, English Ales, Dark Lagers.

Alpha Acids*	6.5 - 7.5%
Beta Acids	5.0 - 5.5%
Total Oil	0.6 - 1.0 ml/100g

\*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

#### **KEY FLAVORS**



Lime Zest



Stone Fruits, Banana



Lemongrass, Basil

## TOTAL OIL COMPOSITION

Myrcene	45 - 50%
Humulene	2 - 6%
Caryophyllene	1 – 3%
Cohum	28 - 30%

Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 7.1.2)