

PACIFICA™

Pacifica™ was bred by the New Zealand Plant & Food Hop Research Centre and released in 1994.

It is a triploid variety that arose from the open pollination of Hallertauer Mittelfrüh. In beer, Pacifica displays Old World noble flavors as well as New World citrus and fruit attributes.



CITRUS

SWEET
FRUIT

FLORAL



SPICY

Orange marmalade, noble spice.

| | |
|---------------------------------------|---------|
| Alpha (%) | 5.0-6.0 |
| Beta (%) | 6.0 |
| Cohumulone (% of Alpha Acids) | 25 |
| Total Oil (ml/100g) | 1 |
| Myrcene (% of Total Oil) | 12.5 |
| Humulene (% of Total Oil) | 50.9 |
| Caryophyllene (% of Total Oil) | 16.7 |
| Farnesene (% of Total Oil) | 0.2 |
| Linalool (% of Total Oil) | — |
| Total Polyphenols (%) | — |

