



Ekuanot™



Use in brewing:

Aroma hop.

Used mainly for its strong aroma characteristics, which have mainly been described as lemon, lime and papaya.

Substitutions:

None

Origin/History:

Bred at the Hop Breeding Company and released in 2014. Its parentage lies in Warrior and a wild hop variety. It was originally called Equinox, though was later re-branded to Ekuanot™.

Storage:

Good.



Green Pepper, Lime, Papaya



USA

Alpha Acid	13-16%
Beta Acid	4-5%
Cohumulone	31-36
Oil Composition	Myrcene: 30-45% Humulene: 12-20% Farnesene: <1%
Total Oil	2.5-4.0ml/100g
Flavour Intensity	8

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