



Moutere™

**Use in brewing:**

Moutere™ is a big hop delivering high alpha acid with a generous weight of oil while its lower cohumulone provides a soft well-structured but solid bitterness.

Substitutions:

None

Origin/History:

Moutere™ Brand HORT0605 is a New Zealand bred triploid variety with parentage from the New Zealand variety Southern Cross and a selected New Zealand male. Developed at New Zealands Plant and Food Research and released in 2015.

Storage:

Good



Grapefruit, Resinous, Passion Fruit



New Zealand

Alpha Acid	17-20%
Beta Acid	8.10-10.0%
Cohumulone	24-28%
Oil Composition	Myrcene: 45% Humulene: 23-26% Farnesene: 2%
Total Oil	0.7ml/100g