



Rakau™



Use in brewing:

Dual purpose hop. Rakau™ is a standout hop due to its inherent intensity of aromas lifted from a heavy weight of oils. Selectors generally are agreed that the dominant fruitiness is that of fresh stone fruit such as apricot. It scores uniformly high on the quality of bitterness fruity flavours and aromas.

Substitutions:

None

Origin/History:

A New Zealand triploid, dual purpose bred hop. Re-released from the NZ Hop breeding programme in 2007 for trials under organics and now widely established under conventional cultivation.

Agronomics:

It enjoys its disease-free habitat.

Organic Status:

Also available in Organic

Storage:

Good.



Passionfruit, Pine Needles, Tropical Fruit



New Zealand

Alpha Acid	10-12%
Beta Acid	2.6-4.8%
Cohumulone	24-28
Oil Composition	Myrcene: 44-65%, Humulene: 15%, Farnesene: 5%
Total Oil	2.2ml/100g
Flavour Intensity	9