



Wai-iti™



Use in brewing:

A fine aroma hop with less citrus coming through than on the rub and more apricot and stone fruit characters within a weight of essential oils. Low cohumulone and high levels of farnesene create a rounded clean bitterness when used in single hopped beers. Used in both Lagers and Ales. Creates a fruity aroma driven new world beer styles.

Substitutions:

Riwaka

Origin/History:

A new hop variety developed by New Zealand Plant and Food Research with release from the New Zealand Hop breeding Programme in 2011. It was selected for its low alpha acid and high oils content. Wai-iti™ is a granddaughter of the USDA developed Liberty, and is a triploid hop derived from 1/3rd Hallertau Mittelfrüh.

Agronomics:

Matures mid season with a moderate yield.

Storage:

Good.



Mandarin, Peach, Lime



New Zealand

Alpha Acid	2-4%
Beta Acid	4.5-5.5%
Cohumulone	23-28
Oil Composition	Myrcene: 30%, Humulene: 28%, Farnesene: 13%
Total Oil	1.6ml/100g
Flavour Intensity	8

