



Waimea™

**Use in brewing:**

A big alpha hop that carries big weight of oils with lots of pine and citrus characters. Well suited to dual purpose applications throughout from early kettle additions right through to dry hopping. Quality bitterness and aroma abound with fruity citrus and pine characters.

Substitutions:

Columbus, Pacific Jade

Origin/History:

Waimea™ is a triploid cultivar released from The New Zealand Institute for Plant & Food Research Limited's Motueka Research Centre in 2012 its parentage traces back to 'Californian Late Cluster', 'Saazer' and 'Fuggle'.

Agronomics:

Matures mid to late season with moderate to high yield.

Storage:

Good.



Citrus, Pine Needles, Tangerine



New Zealand

Alpha Acid	16-19%
Beta Acid	7-9%
Cohumulone	22-24
Oil Composition	Myrcene: 60%, Humulene: 9-10%, Farnesene: 5%
Total Oil	2.1ml/100g
Flavour Intensity	9