



Specialty Malts that Make Your Beer So Special

ORGANIC RAKAU



BREWING QUALITY

A new and relatively unknown hop variety that is a unique offering from New Zealand. Bursting with a lot of the typical New Zealand fruity character with tropical aroma highlights of passionfruit, mango, and peach. An excellent organic hop for late hop additions where a prominent hop character is desired in organic beers such as Pale Ales, ESB, and IPA's. Developed as a dual purpose organic hop delivering "soft" bitterness.



ORIGIN / HISTORY

It was recently released as result of the dedicated work of Dr Ron Beatson's research team.

AGRONOMICS

Organic Rakau enjoys the relatively disease free environment of New Zealand, and has not been associated with any mildews or fungus.

ACID COMPONENTS

| | |
|-------------|-------------------|
| Alpha Acids | 10.8– 18.6 % w/w |
| Beta Acids | 3.4 – 4.6 % w/w |
| Cohumulone | 25.0 – 26.1 % w/w |

Type T90 Hop Pellets



OIL COMPONENTS

| | |
|---------------|----------------------------|
| Total Oil | 1.2 - 2.1 mls/100 grams |
| Caryophyllene | 5.2 – 5.7 % of whole oil |
| Humulene | 16.3 – 18.7 % of whole oil |
| Myrcene | 53.8 – 56.0 % of whole oil |
| Farnesene | 4.5 – 4.6 % of whole oil |

Type Leaf Hops



Possible substitutions: Organic Admiral, Amarillo, Summit

Castle Malting - True Brewers know why!

