

Belgian Malts that Make Your Beer So Special

PEKKO

BREWING QUALITY

A high alpha variety with a complex yet clean aroma profile, providing both floral and fruity characteristics.





ORIGIN / HISTORY

Developed and released by the ADHA, Pekko® is named after the Finnish god of field and crops. It's parentage comes from ADHA hop 538 and an open male variety.

AGRONOMICS

Matures mid-late season, with a good yield.

ACID COMPONENTS

Alpha Acids 13 - 16% w/w Beta Acids 3.5 - 4.25.% w/w

Cohumulone 27 - 30% of alpha acids



na acids Type T90 Hop Pellets

OIL COMPONENTS

Total Oil 2.1 - 2.7 mls/100 grams Caryophyllene 11 - 13% of whole oil Farnesene <1% of whole oil Humulene 12 - 15% of whole oil Myrcene 46 - 55% of whole oil

Type Leaf Hops



Castle Malting - True Brewers know why!