



*Belgian Malts that Make Your Beer So Special*

## **SOUTHERN CROSS**

### **BREWING QUALITY**

The aroma is characterised by a heady mix of lemon peel and pine needles layered beneath the clean spiciness which typifies this New Zealand alpha selection. The Southern Cross has an excellent essential oil profile and low Cohumulone while producing consistent levels of Alpha acid.



### **ORIGIN / HISTORY**

New Zealand origin. Released from New Zealand's HortResearch hop breeding programme at Riwaka in 1994.

### **AGRONOMICS**

No real disease problems (New Zealand is hop disease free).

### **ACID COMPONENTS**

Alpha Acids	11– 15% w/w
Beta Acids	5.0 – 6.0% w/w
Cohumulone	25 - 28% of alpha acids

**T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.2 mls/100 grams
Caryophyllene	6.7% of whole oil
Farnesene	7.3% of whole oil
Humulene	20.8% of whole oil
Myrcene	31.8% of total oil

**Leaf Hops**



**Possible Substitutions:** Northern Brewer, Chinook



# **Castle Malting - True Brewers know why!**

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