

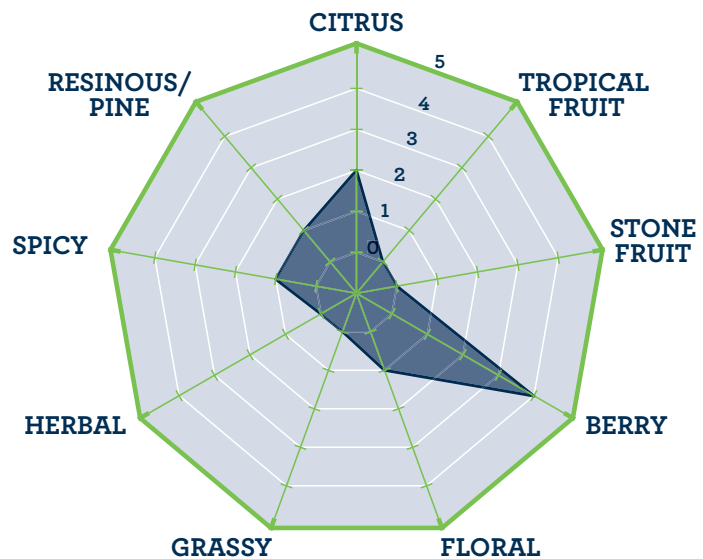
PACIFIC GEM

New Zealand



Origin: New Zealand. Released in 1987 by New Zealand's HortResearch Institute, Pacific Gem is a triploid high-alpha hop with ancestry including Smoothcone, Californian Late Cluster, and Fuggle.

Usage: Dual purpose. High alpha acid content combined with a somewhat rustic European character (think Brewer's Gold) make Pacific Gem a utility player in the brew-house. Excellent for hop-forward lagers, farmhouse ales, and many English and American ale styles.




Aroma & Flavor Characteristics: Vivid impressions of wild forest fruit (blackberry, blackcurrant), black pepper, and a warm, oak wood-like background note. Late additions can exhibit a bit of pine and citrus.




SENSORY HIGHLIGHTS

**Blackberry
Woody
Pepper**



BREWING VALUES

Alpha Acid Range: 13.0 - 15.0%
Beta Acid Range: 7.0 - 9.0%
Co-Humulone as % of alpha: 37 - 40
Total oils mL/100 gr.: 1.0 - 1.3



OIL FRACTIONS

Myrcene: 28 - 35%
Humulene: 25 - 33%
Caryophyllene: 8 - 12%
Farnesene: <1%

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