

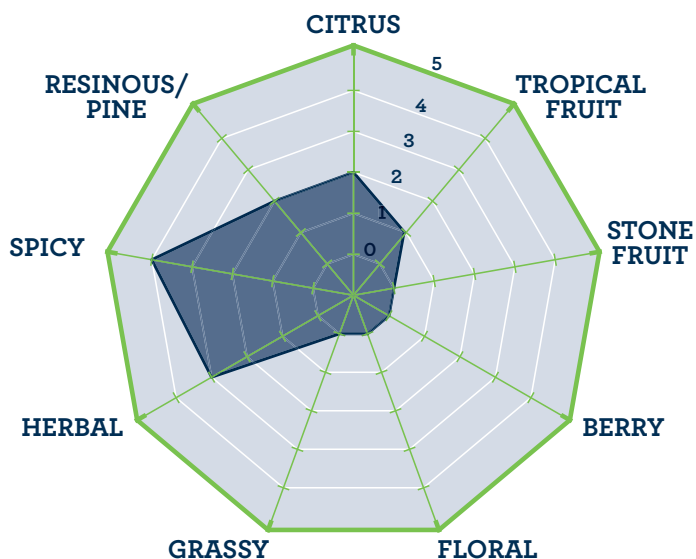
# WAKATU

New Zealand



**Origin:** New Zealand. Initially released in 1988 as New Zealand Hallertau, Wakatu was renamed in 2011 after the Maori name for Nelson. It was bred from an open pollination of Hallertau Mittelfrüh by a New Zealand-derived male.

**Usage:** Aroma. With a pronounced earthy-sweet floral Hallertau character underscored by tropical fruit notes, Wakatu is a standout for any lager style, wheat, or pale hybrid beers. It makes a good supporting hop in blends for hoppy American ales.



**Aroma & Flavor Characteristics:** Pleasantly intense. Fresh lime zest and citrus oils with a definite Mittelfrüh style sweetness: clover, hay, honey, and blossoms.



## SENSORY HIGHLIGHTS

**Lime zest**  
**Citrus**  
**Honey**  
**Hay**



## BREWING VALUES

**Alpha Acid Range:** 6.5 - 8.5%  
**Beta Acid Range:** 8.0 - 8.5%  
**Co-Humulone as % of alpha:** 28 - 30  
**Total oils mL/100 gr.:** 0.9 - 1.2



## OIL FRACTIONS

**Myrcene:** 33 - 37%  
**Humulene:** 15 - 20%  
**Caryophyllene:** 6 - 10%  
**Farnesene:** 5 - 9%

**US Sales:** 1.800.374.2739  
sales@bsgcraft.com  
Find your regional sales manager:  
bsgcraftbrewing.com/contactus



**Canada Sales:** 1.800.234.8191  
orders@bsgcanada.com  
Find your regional sales manager:  
bsgcanada.com/contactus

