

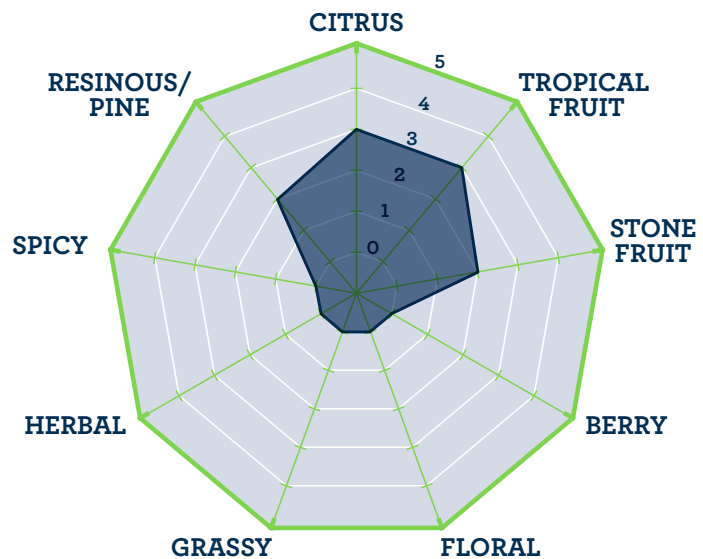
# AZACCA®

American





**Origin:** Washington, USA. The hop formerly known as #483 from the American Dwarf Hop Association, Azacca® is named for the Haitian god of agriculture.

**Usage:** Excellent aromatic qualities make Azacca® a go-to hop for late and dry hop additions in a variety of styles, although its high myrcene fraction has made it a favorite for IPA.



**Aroma & Flavor Characteristics:** Intense and tropical. Sustained impressions of citrus and very ripe mango, with notes of orchard fruit (pears, apples) and pine needles throughout.

 SENSORY HIGHLIGHTS	 BREWING VALUES	 OIL FRACTIONS
<b>Citrus</b> <b>Mango</b> <b>Orchard</b> <b>Pine</b> <b>Tropical</b>	<b>Alpha Acid Range:</b> 14.0 - 16.0% <b>Beta Acid Range:</b> 4.0 - 5.5% <b>Co-Humulone as % of alpha:</b> 38 - 45 <b>Total oils mL/100 gr.:</b> 1.6 - 2.5	<b>Myrcene:</b> 45-55% <b>Humulene:</b> 14-18% <b>Caryophyllene:</b> 8-12% <b>Farnesene:</b> < 1%

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