

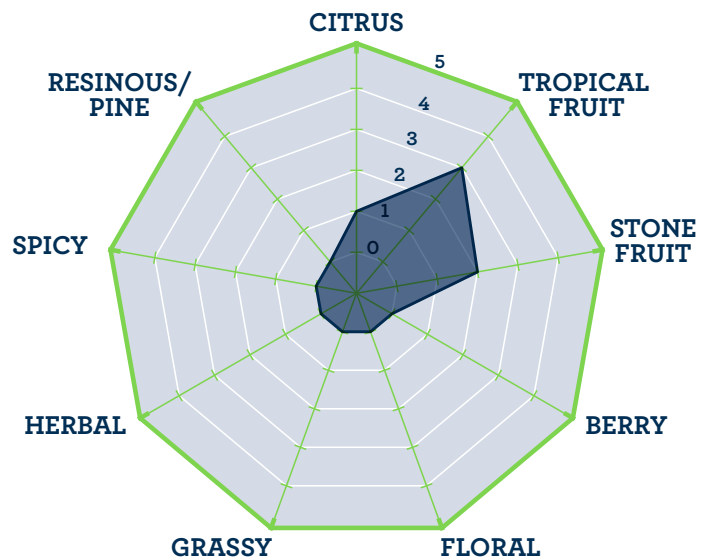
KOHATU®

New Zealand



Origin: New Zealand. Kohatu®, meaning stone or rock in Maori, was released with Wai-iti in 2011.

Usage: With characteristic tropical character and extremely stable flavor and aroma characteristics that carry through into the finished beer. Use as a single hop or part of a blend to deliver a fruit-driven profile in IPAs, dry-hopped sours, and blonde ales or lagers.




Aroma & Flavor Characteristics: Pleasant tropical fruit, showing bright lime and pineapple with traces of pine. It's high myrcene content contributes to its fresh fruit aroma.




SENSORY HIGHLIGHTS

**Tropical
Lime
Pineapple**



BREWING VALUES

Alpha Acid Range: 6.0 - 7.0%
Beta Acid Range: 5.0 - 6.0%
Co-Humulone as % of alpha: 21 - 23
Total oils mL/100 gr.: 1.0 - 1.5



OIL FRACTIONS

Myrcene: 30 - 40%
Humulene: 30 - 40%
Caryophyllene: 10 - 14%
Farnesene: <1%

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