

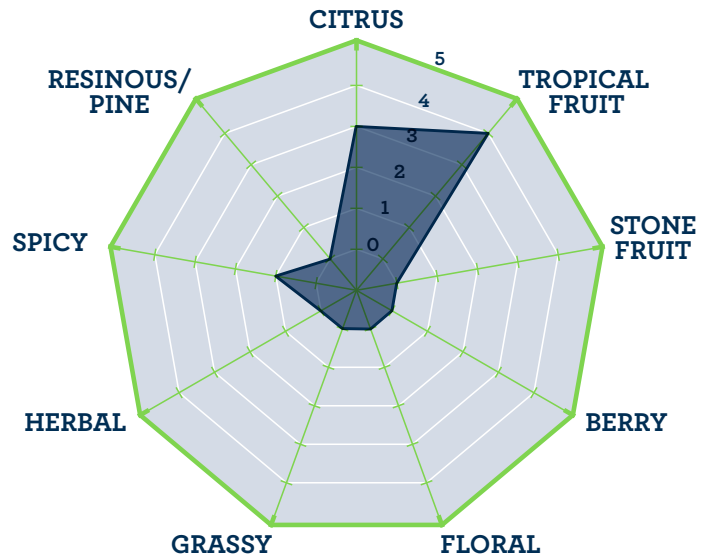
MOUTERE™

New Zealand



Origin: A triploid variety bred from Southern Cross and a New Zealand male, Moutere™ was released in 2015.

Usage: Moutere's high alpha and low cohumulone make it an excellent bittering hop, but brewers will find it difficult to not make use of its pungent tropical aromatics and high oil content for aroma additions. Given its outsized personality, Moutere™ is a big hop for big IPAs, but its tropical flavors are also great for mixed-culture fermentations, wheat beers, and fruited hoppy styles.




Aroma & Flavor Characteristics: Intensely tropical and fruity with dominant grapefruit and passionfruit notes, and undertones of spry hay, earthy baking spice, and resinous pine.




SENSORY HIGHLIGHTS

**Grapefruit
Passion Fruit
Spice**



BREWING VALUES

Alpha Acid Range: 17.5 - 19.5%
Beta Acid Range: 8.0 - 10.0%
Co-Humulone as % of alpha: 24 - 28
Total oils mL/100 gr.: 1.5 - 1.9



OIL FRACTIONS

Myrcene: 22 - 23%
Humulene: 15 - 16%
Caryophyllene: 5 - 6%
Farnesene: 0.5 - 1.0%

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