



*Belgian Malts that Make Your Beer So Special*

## KOHATU

### BREWING QUALITY

Kohatu is a big aroma hop with intense floral characters of pine needles and tropical fruit. Trial brews brewed with this hop were only moderately hopped and displayed great quality of bitterness and well rounded fruity hop characters which would certainly be enhanced through increased hopping rates. This is a newly released hop.



### ORIGIN

New Zealand.

### ACID COMPONENTS

Alpha Acids	6.8% w/w
Cohumulone	21.0% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.23 ml/100 g
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Type Leaf Hops



### Possible Substitutions:

Unknown



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;  
Tel.: +32 87 662095 [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com) Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB