



*Belgian Malts that Make Your Beer So Special*

## MOTUEKA

### BREWING QUALITY

An excellent hop in many applications from first kettle additions through to late gift. This hop offers a unique aroma and flavour making it suitable for producing bigger more traditional style Lagers, especially Bohemian Pilsener. Excellent when employed in multiple additions from a single hop bill and sits well on the palate to balance speciality malt sweetness. An excellent variety for Belgian Ales and gives a real edge to Cask Bitter.



### ORIGIN / HISTORY

New Zealand origin. A triploid aroma type developed by New Zealand's HortResearch.

### AGRONOMICS

No real disease problems (New Zealand is hop disease free).

### ACID COMPONENTS

Alpha Acids	5 – 7.5% w/w
Beta Acids	5.0 – 5.5% w/w
Cohumulone	29% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.8 mls/100 grams
Caryophyllene	2.0% of whole oil
Farnesene	12.2% of whole oil
Humulene	3.6% of whole oil
Myrcene	47.7% of whole oil

Type Leaf Hops



Possible Substitutions: Unknown

**Castle Malting - True Brewers know why!**

La Malterie du Château SA (Castle Malting)

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