



Belgian Malts that Make Your Beer So Special

PACIFIC GEM



BREWING QUALITY

A high alpha hop with a pleasant aroma and useful bitterness level of 13% alpha. Pacific Gem is very fruity with distinct berryfruit aroma that is prized by many brewers.



ORIGIN / HISTORY

New Zealand origin. A Triploid Alpha type bred from the New Zealand variety "Smoothcone" crossed with Californian Late Cluster x Fuggle. Developed through the hop breeding programme of the New Zealand Horticultural Research Centre known now as HortResearch and released in 1987.

AGRONOMICS

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

ACID COMPONENTS

Alpha Acids	11 - 15% w/w
Beta Acids	8.2% w/w
Cohumulone	38.5% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.4 mls/100 grams
Caryophyllene	6.56% of whole oil
Farnesene	0.048% of whole oil
Humulene	17.97% of whole oil
Myrcene	55.35% of total oil

Leaf Hops



Possible Substitutions: Cluster

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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