



Belgian Malts that Make Your Beer So Special

RIWAKA

BREWING QUALITY

Riwaka is a real standout during selection especially when “rubbing up” the freshly kilned cones for aroma scores. Its powerful grapefruit “citrus” characters are literally breathtaking. This variety is typically seen to have higher than average oil, almost double that of its Saazer parent. Suitable where traditional Saazer types would be employed.



ORIGIN / HISTORY

New Zealand origin. A triploid aroma type bred during the development of New Zealand hops “hops with a difference” programme. Motueka (formerly B Saaz) also came out of this plant-breeding strategy through crossing “Old Line” Saazer with specially developed New Zealand breeding selections. Released by HortResearch Riwaka Hop Research Centre in 1997.

AGRONOMICS

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

ACID COMPONENTS

Alpha Acids	4.5 – 8% w/w
Beta Acids	4.0 – 5.0% w/w
Cohumulone	29 - 36% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 mls/100 grams
Caryophyllene	4.0% of whole oil
Farnesene	1.0% of whole oil
Humulene	9.0% of whole oil
Myrcene	68% of whole oil

Type Leaf Hops



Possible Substitutions: Saaz



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),
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

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