



Specialty Malts that Make Your Beer So Special

WAKATU ORGANIC



(Formerly known as Organic Hallertau Aroma)

BREWING QUALITY

This Hallertau Triploid typically has a very restrained floral character which selectors say is atop an aroma of freshly-zested lime. These excellent brewing qualities carry right through from selection to the finished beer and it is due, in part to this ability that this hop is selected by several major brewers internationally. True dual purpose organic hop with enviable alpha:beta ratio. Measures up on flavor scores as well as flavor stability trials. Often used in International Premium Lagers.



ORIGIN / HISTORY

New Zealand origin. Developed as an Aroma variety by New Zealand's HortResearch Hop Breeding Programme. This triploid was bred from parentage of two-third Hallertau Miittlefrüh open pollinated by one third New Zealand-derived male. As a small plot trial it showed great potential as a dual-purpose variety and was released commercially from Hort's Riwaka Research Centre in 1988.

AGRONOMICS

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

ACID COMPONENTS

Alpha Acids	7 – 10% w/w
Beta Acids	8.5% w/w
Cohumulone	28 - 30% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.0 mls/100 grams
Caryophyllene	8.2% of whole oil
Farnesene	6.7% of whole oil
Humulene	16.8% of whole oil
Myrcene	35.5% of total oil

Leaf Hops



Castle Malting - True Brewers know why!

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; 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