

Specialty Malts that Make Your Beer So Special

PACIFIC JADE

BREWING QUALITY

The aroma of this hop is described as "bold" as it delivers a herbal infusion of fresh citrus and crushed black pepper. Brewing trials have illustrated Pacific Jade as an excellent hop that delivers a pleasing soft bitterness matched to desirable aroma characteristics. Good in ales, lagers.





ORIGIN / HISTORY

New Zealand origin. Triploid Alpha type developed by the cross of the NZ variety "First Choice" (a relative of the Late Cluster) and an "Old Line" Saazer Male. Released from the New Zealand Hop Research Programme by HortReasearch Centre Riwaka in 2004.

AGRONOMICS

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

ACID COMPONENTS

Alpha Acids 12 - 15% w/w
Beta Acids 7 - 8% w/w
Cohumulone 24% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.8 mls/100 grams
Caryophyllene 10.2% of whole oil
Farnesene 0.3% of whole oil
Humulene 32.9% of whole oil
Myrcene 33.3% of total oil

Leaf Hops



Possible Substitutions: Unknown

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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