



Belgian Malts that Make Your Beer So Special

WAI-ITI ORGANIC

BREWING QUALITY

This hop has a reasonable weight of oil, which is further enhanced as a ratio to alpha based on this variety being selected as a low alpha type to showcase its aroma characters. Wai-iti has a startlingly citrus aroma made up of mandarin, lemon and lime zest. Low cohumulone adds to the overall quality of the finish which is soft. Beer styles: Golden Ale/Blond Ale.



ORIGIN / HISTORY

A brand new New Zealand aroma variety. "Wai-iti" means 'small water' in the local dialect and is also the name of a seaside town on the mid-west coast of the North Island.

ACID COMPONENTS

Alpha Acids 3.0 - 4.0 %
Beta Acids
Cohumulone 26.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 4.37 ml/100 g

Type Leaf Hops



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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