AZACCA

BREWING QUALITY
Azacca™, named for the Haitian god of agriculture, is a hop big in citrus and tropical fruit notes. Its excellent aromatic qualities have quickly made Azacca™ a go-to hop for late and dry hop additions in varying styles of beer. Used for both bittering and aroma.

ORIGIN / HISTORY
Descendent of Northern Brewer and Summit™, it’s a cross between Toyomidori and an unknown variety. Bred by the American Dwarf Hop Association. Released in 2013

ACID COMPONENTS
- Alpha Acids: 14 – 16% w/w
- Beta Acids: 4 – 5.5% w/w
- Cohumulone: 16 - 18% of alpha acids

OIL COMPONENTS
- Total Oil: 1.6 – 2.5 mls/100 grams
- Farnesene: <1% of whole oil
- Humulene: 14 - 18% of whole oil
- Myrcene: 46 – 55% of whole oil
- Caryophyllene: 8 – 12%