



*Belgian Malts that Make Your Beer So Special*

## **EKUANOT**

### **BREWING QUALITY**

Aroma hop, formerly known as Equinox. Used mainly for its strong aroma characteristics, which have mainly been described as lemon and lime citrus, fruits like papaya and apple, green peppers and herbs. May be used in IPA, American Ale, Pilsner.



### **ORIGIN / HISTORY**

Bred at the Hop Breeding Company and released in 2014. Its parentage lies in Warrior and a wild hop variety. It was originally called Equinox, though was later re-branded to Eukanot.

### **AGRONOMICS**

Good.

### **ACID COMPONENTS**

|             |                         |
|-------------|-------------------------|
| Alpha Acids | 13 - 16% w/w            |
| Beta Acids  | 4 – 5.5% w/w            |
| Cohumulone  | 31 - 38% of alpha acids |

Type T90 Hop Pellets



### **OIL COMPONENTS**

|           |                       |
|-----------|-----------------------|
| Total Oil | 2.5 – 4.5 ml/100 g    |
| Farnesene | <1% of whole oil      |
| Humulene  | 12 - 20% of whole oil |
| Myrcene   | 30 - 45% of whole oil |

Type Leaf Hops



Substitutions: none

**Castle Malting - True Brewers know why!**