Ekuanot
(formerly known as Equinox)

BREWING QUALITY

Formerly known as Equinox, Ekuanot™ is a multifaceted finishing hop combining high oil content with strong impressions of citrus, fruit, and herbs. Ekuanot™ features pronounced aroma characteristics and extremely high oil content. This variety bursts out of the spring soil in vibrant yellow and gradually matures to a deep green color by fall harvest. Aroma and flavor in IPAs, Pales, sours, wheat beers, and other styles requiring strong flavor contribution from hops. Ekuanot™ has been featured in many single-hop beers. Its high oil content (favoring myrcene and humulene in particular) makes it a good candidate for late, whirlpool, or dry hop additions.

ORIGIN / HISTORY

US origin. Ekuanot™ was developed by the Hop Breeding Company and first released in 2014.

AROMA & FLAVOR CHARACTERISTICS

Ekuanot™ has a pronounced aroma profile with citrus, tropical fruit, floral and herbal characteristics. It delivers a complex array of aromatics, suggestive of lime, apple, melon, berry, orange peel, cedar, papaya, bay leaves, eucalyptus, clove, sage, pine, fresh peppers.

ACID COMPONENTS

Alpha Acids 13 – 15.5% w/w
Beta Acids 4 – 5% w/w
Cohumulone 31 - 36 % of alpha acids

OIL COMPONENTS

Total Oil 2.5 – 4 ml/100 grams
Caryophyllene 8 - 12% of whole oil
Farnesene < 1% of whole oil
Humulene 12 - 20% of whole oil
Myrcene 30 - 45% of total oil
B-Pinene 0.4 - 0.8% of total oil
Linalool 0.2 - 0.5% of total oil
Geraniol 0.2 - 0.2% of total oil

SUBSTITUTES: Citra, Galaxy