



Belgian Malts that Make Your Beer So Special

Moutere

BREWING QUALITY

Moutere is a big hop delivering high alpha acid with a generous weight of oil while its lower cohumulone provides a soft well-structured but solid bitterness.



ORIGIN / HISTORY

New Zealand bred triploid variety with parentage from the New Zealand variety Southern Cross and a selected New Zealand male.

AGRONOMICS

It is a dual-purpose hop. Moutere is very fruit-forward with grapefruit, passion fruit, and resinous pine. It can be used at any point during the brewing process and works well in sweet, malty and fruity beers.

ACID COMPONENTS

Alpha Acids 16 – 20% w/w
Beta Acids 8.1 – 10.0% w/w
Co-Humulone 24 - 28% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.7 ml/100 g
Myrcene 45% of whole oil
Humulene 23 - 26% of whole oil
Farnesene 2% of whole oil

Type Leaf Hops



Possible Substitutions: none



Castle Malting - True Brewers know why!