



Specialty Malts that Make Your Beer So Special

RAKAU

BREWING QUALITY

A new and relatively unknown hop variety that is a unique offering from New Zealand. Bursting with a lot of the typical New Zealand fruity character with tropical aroma highlights of passionfruit, mango, and peach. An excellent hop for late hop additions where a prominent hop character is desired in beers such as Pale Ales, ESB, and IPA's. Developed as a dual purpose hop delivering "soft" bitterness.



ORIGIN / HISTORY

It was recently released as result of the dedicated work of Dr Ron Beatson's research team.

AGRONOMICS

Rakau enjoys the relatively disease free environment of New Zealand, and has not been associated with any mildews or fungus.

ACID COMPONENTS

Alpha Acids	10.8– 18.6 % w/w
Beta Acids	3.4 – 4.6 % w/w
Cohumulone	25.0 – 26.1 % w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2 - 2.1 mls/100 grams
Caryophyllene	5.2 – 5.7 % of whole oil
Humulene	16.3 – 18.7 % of whole oil
Myrcene	53.8 – 56.0 % of whole oil
Farnesene	4.5 – 4.6 % of whole oil

Type Leaf Hops



Possible substitutions: Admiral, Amarillo, Summit

Castle Malting - True Brewers know why!

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