



Specialty Malts that Make Your Beer So Special

WAKATU

(Formerly known as Hallertau Aroma)

BREWING QUALITY

This Hallertau Triploid typically has a very restrained floral character which selectors say is atop an aroma of freshly-zested lime. These excellent brewing qualities carry right through from selection to the finished beer and it is due, in part to this ability that this hop is selected by several major brewers internationally. True dual purpose hop with enviable alpha/beta ratio. Measures up on flavor scores as well as flavor stability trials. Often used in International Premium Lagers.



ORIGIN / HISTORY

New Zealand origin. Developed as an Aroma variety by New Zealand's HortResearch Hop Breeding Programme. This triploid was bred from parentage of two-third Hallertau Mittlefrüh open pollinated by one third New Zealand-derived male. As a small plot trial it showed great potential as a dual-purpose variety and was released commercially from Hort's Riwaka Research Centre in 1988.

AGRONOMICS

No real disease problems (New Zealand is hop disease free).

ACID COMPONENTS

Alpha Acids	7 – 10% w/w
Beta Acids	8.5% w/w
Cohumulone	28 - 30% of alpha acids

OIL COMPONENTS

Total Oil	1.0 mls/100 grams
Caryophyllene	8.2% of whole oil
Farnesene	6.7% of whole oil
Humulene	16.8% of whole oil
Myrcene	35.5% of total oil

T90 Hop Pellets



Leaf Hops



Possible Substitutions: Hallertau Mittelfruh

Castle Malting - True Brewers know why!

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