Azacca®

Use in brewing:
Dual purpose hop. Azacca™, named for the Haitian god of agriculture, is a hop big in citrus and tropical fruit notes. Its excellent aromatic qualities have quickly made Azacca™ a go-to hop for late and dry hop additions in varying styles of beer. Used for both bittering and aroma.

Origin/History:
Descendent of Northern Brewer and Summit™, it's a cross between Toyomidori and an unknown variey. Bred by the American Dwarf Hop Association. Released in 2013.

Orange, Mango, Pine

USA

Alpha Acid	14-16%
Beta Acid	4-5.5%
Cohumulone	16-18
Oil Composition	Caryophyllene: 8-12%, Myrcene: 46-55%, Humulene: 14-18%, Farnesene: <1%
Total Oil	1.6-2.5ml/100g
Flavour Intensity	9