



# Rakau™

**Use in brewing:**

Dual purpose hop. Rakau™ is a standout hop due to its inherent intensity of aromas lifted from a heavy weight of oils. Selectors generally are agreed that the dominant fruitiness is that of fresh stone fruit such as apricot. It scores uniformly high on the quality of bitterness fruity flavours and aromas.

**Substitutions:**

None

**Origin/History:**

A New Zealand triploid, dual purpose bred hop. Re-released from the NZ Hop breeding programme in 2007 for trials under organics and now widely established under conventional cultivation.

**Agronomics:**

It enjoys its disease-free habitat.

**Organic Status:**

Also available in Organic

**Storage:**

Good.



Passionfruit, Pine, Apricot



New Zealand

|                   |   |
|-------------------|---|
| Alpha Acid        | 10-12%  |
| Beta Acid         | 2.6-4.8%                                      |
| Cohumulone        | 24-28   |
| Oil Composition   | Myrcene: 44-65%, Humulene: 15%, Farnesene: 5% |
| Total Oil         | 2.2ml/100g                                    |
| Flavour Intensity | 8   |