



NZ Southern Cross™



Use in brewing:

Dual purpose hop. Excellent essential oil profiles, low Cohumulone and consistent Alpha acid levels with an aroma of lemon peel and pine needles underpinned by clean spicy notes. This variety will impart a soft bitterness with a subtle resinous quality, delivering a delicate balance of citrus and spice when added toward the end of the boil.

Substitutions:

None

Origin/History:

Bred from a cross between the New Zealand Smoothcone variety and an early North American 'Cali' – English Fuggle cross; Southern Cross was released from New Zealand's HortResearch hop breeding programme at Riwaka in 1994.

Agronomics:

A mid-season maturing hop with a good yield – this variety will take an early, vigorous growth and produce a cylindrical, long cone structure reaching 5cm in length.

Storage:

Good.



Lemon, Pine, Herbal



New Zealand

Alpha Acid	11-14%
Beta Acid	5-6.5%
Cohumulone	25-28
Oil Composition	Myrcene: 31-59%, Humulene: 13-28%, Farnesene: 5-8%
Total Oil	1.2ml/100g
Flavour Intensity	7