

MOTUEKA™



It was the New Zealand Institute for Plant and Food Research that developed Motueka™ and released it in 1996. Another interesting fact is that this hop is a cross between a New Zealand variety and the very famous Saaz. Also known as «Saaz Belgian», Motueka™ has been widely used by a major Belgian brewery as a substitute for Saaz. Like the latter, it has a high level of farnesene oil.



TYPE OF HOPS

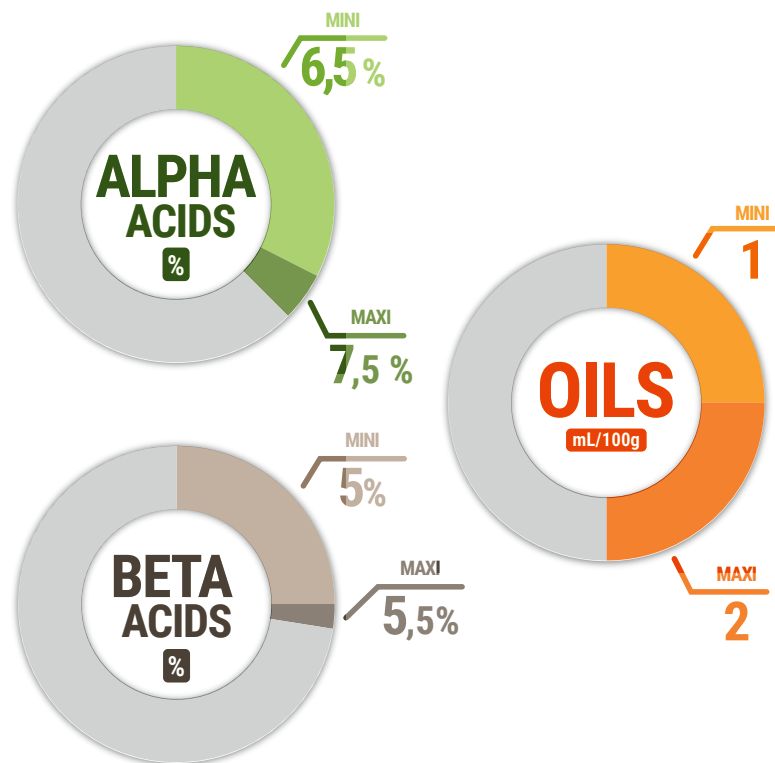
Aromatic

FORM

Pellets

ORIGIN

New Zealand



ACIDS

Alpha: 6.5 - 7.5%
Beta: 5 - 5.5%
Cohumulone: 27 - 28%

CUMULATIVE OILS

1 - 2ml/100g

POSSIBLE SUBSTITUTES

Saaz, Sterling

USE

Pilsner, Pale, Ale, Lager, Belgian, White Ale, IPA

CHARACTERISTICS

Lime, Lemon, Exotic Fruits



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