

WAKATU



It was developed by the New Zealand Institute for Plant and Food Research and released in 1988 under the name 'Hallertau Aroma'. It was renamed Wakatu in 2011.

It has very round aromas, with a nice citrus freshness while offering real bittering capabilities. It can be added at all stages of the brew successfully and is known for its stable flavours.



TYPE OF HOPS

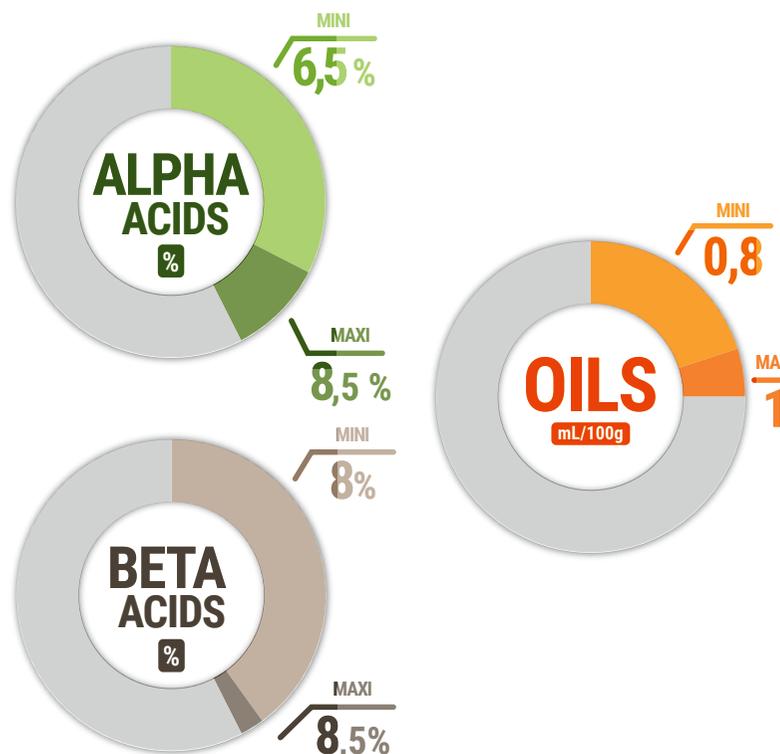
Dual

FORM

Pellets

ORIGIN

New Zealand



ACIDS

Alpha: 6.5 - 8.5%
Beta: 8 - 8.5%
Cohumulone: 28 - 30%

CUMULATIVE OILS

0.8 -1ml / 100g

POSSIBLE SUBSTITUTES

Mittlefruh

USE

Lager, Pilsner, Pale Ale, Bock, Belgian Ale

CHARACTERISTICS

Lime peel, flowers



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