

Wakatu™

A really fine dual-purpose hop with a heady mix of floral and citrus characteristics

Applications

A versatile hop across several brewery applications and beer styles. Is a real standout out when used in multiple, high addition rates in big ales or in gentle gifts to temper the sweetness of a full malt lager.

Breeding

Released by New Zealand's Plant & Food Research in 1988 as New Zealand Hallertau Aroma this triploid has parentage of two thirds Mittlefruh and open pollination by a New Zealand derived male. Renamed Wakatu Brand 77-05 in 2011.

Brewing

A multi-skilled hop that consistently delivers from kettle to consumer. A true dual-purpose variety with an enviable alpha: beta ratio and oils profile. This all-round brewery performer gives excellent flavour and aroma shelf stability both in small pack and keg.



Grower Comments

Maturity: Mid season
Yield: Good
Growth Habit: Late spring growth, columnar frame
Cone Structure: Medium length, loose cones
Disease Resistance: New Zealand is hop disease free
Storage Stability: Very Good

Alpha Acid	6.5-8.5
Beta	8.5
Cohumulone	28-30
Total Oil	1
Concentration	124
Mycene	35.5
Humulene	16.8
Caryophyllene	8.2
Farnasene	6.7
Bpinene	
Citrus Piney Fraction	9.5
Floral Estery Fraction	3.2
Xanthohumol	0.4
Other	17
H C Ratio	1.9