

Pacifica™

A dual-purpose hop with fresh tropical fruit characteristics and excellent finish and bitterness

Applications

Finds application where a higher oil concentration and proportion of Linalool are required to impact on how the hop character integrates into the final product. Ideally suited to traditional German lager styles and finding wider application to a new generation through the international craft market's insatiable thirst for Pale Ale.



Breeding

A triploid aroma type developed through by New Zealand's Plant & Food Research. Pacifica Brand 77-01 was bred through the open pollination of the highly regarded hallertauer mittelfrüh variety. Pacifica was released on completion of successful brewing trials in 1994.

Brewing

Pacifica brings something of a blend of new and old-world taste descriptors to the brewers' forum. Orange marmalade aptly describes the citrus aroma notes achieved through late addition. Bittering quality is such that early kettle additions net a soft yet solid finish even in highly bittered beers.

Grower Comments

Maturity: Early season
Yield: Moderate
Growth Habit: Columnar frame, short laterals
Cone Structure: Ovate, loose cones
Disease Resistance: New Zealand is hop disease free
Storage Stability: Moderate to Good

Alpha Acid	5.0-6.0
Beta	6.0
Cohumulone	25
Total Oil	1
Concentration	196
Mycene	12.5
Humulene	50.9
Caryophyllene	16.7
Farnasene	0.2
Bpinene	
Citrus Piney Fraction	6.9
Floral Estery Fraction	1.6