



Hopco Pty Ltd
Importers of Quality Hops

Kohatu

Breeding:

A triploid aroma type produced through the crossing of a Hallertau Mittlefruh and a New Zealand Male with North American and European parentage. Kohatu was released from the New Zealand Plant and Food Research hop breeding programme in 2011.

Growing:

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

Selection:

Kohatu has been described as having an intense fresh tropical fruit character during selections. Comments in early sensory evaluation brought this hop to the attention of researchers.

Brewing:

Initial brewing trials displayed a hop of great versatility with excellent stable flavour and aroma impacts. Fruity characters seen in sensory selections had carried through into the finished product, which was very satisfying but importantly, the real stand out has been the consistency and quality of bitterness.

“Simply Astonishing”

Technical: HPLC Analysis and Oil Composition (Measured within 6 months of harvest, stored at 0 °C)

Total Oil Concentration	1.0 mls oil per 100 gram cone weight 180 uL Oil/gram Alpha
Alpha Acids	6.0 - 7.0 %
Beta Acids	4.0 - 5.0 %
Cohumulone	21 % (of Alpha Acids)
Myrcene	35.5 %
Humulene	36.5 %
Caryophyllene	11.5 %
Farnasene	0.3 %
Citrus-Piney Fraction	3.5 %
Floral Estery Fraction	2.7 % (Linalool 0.6 %)
H:C Ratio	3.2:1

Applications:

Works really well in single hop applications to show case its fruity aroma characters balanced by the extraordinary quality of bitterness while in higher addition rates can really pack a punch in bigger beer styles.