



Hopco Pty Ltd
Importers of Quality Hops

MOTUEKA

Breeding: A triploid aroma type developed by New Zealand's HortResearch. This hop was bred by crossing a New Zealand breeding selection (2/3) with Saazer parentage (1/3). First selected by a notable Belgian brewery lead to this variety being called Belgian Saaz and later shortened to "B" Saaz so as not confuse country of origin.

Selection: First impressions are a very lively and lifted lemon and lime followed by a background of tropical fruit. This variety displays similarities to its Saazer parent through its levels of Farnesene typically around the 12 % mark however the higher alpha also makes this hop more desirable in dual purpose applications. It imparts a balanced bitterness as well as a desirable new world "noble" type aroma.

Brewer's notes: An excellent hop in many applications from first kettle additions through to late gift. This hop offers a unique aroma and flavour making it suitable for producing bigger more traditional style Lagers, especially Bohemian Pilsener. Excellent when employed in multiple additions from a single hop bill and sits well on the palate to balance speciality malt sweetness. An excellent variety for Belgian Ales and gives a real edge to Cask Bitter.

A "noble prize" winner

Grower comments:	Maturity	Early season
	Yield	Low to Medium
	Growth Habit	Vigorous, columnar frame
	Cone Structure	Cylindrical, open, loose cones
	Disease Resistance	New Zealand is hop disease free.
	Storage Stability	Good

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

Alpha Acids	6.5 - 7.5 %
Beta Acids	5.0 - 5.5 %
Cohumulone	29.0 % of Alpha Acids
Total Oil	0.8 ml oil per 100 gram cone weight
Concentration	107 uL Oil/gram Alpha
Myrcene	47.7 %
Humulene	3.6 %
Caryophyllene	2.0 %
Farnasene	12.2 %
Citrus-Piney Fraction	18.3 %
Floral Estery Fraction	4.0 % (Linalool 1.6 %)
Xanthohumol	0.4 %
Other	10.4 %

Applications: Typically employed in traditional Pilsener styles this Saazer cultivar has also found application in many traditional European and English Ales styles as well. The weight of oil to alpha integrates it fully with higher gravity types and will counter both malt sweetness and body.