



Hopco Pty Ltd

Importers of Quality Hops

Wai-iti

Breeding:

A new hop variety developed by New Zealand Plant and Food Research with release from the New Zealand Hop breeding Programme in 2011. It was selected for its low alpha acid and high oils content. Wai-iti is a granddaughter of the USDA developed Liberty, and is a triploid hop derived from 1/3rd Hallertau Mittelfrüh.

Growing:

Maturity	Early to mid season
Yield	Moderate
Growth Habit	Late shooting, columnar frame
Cone Structure	Compact cones
Disease Resistance	New Zealand is hop disease free.
Storage Stability	Good

Selection:

Selectors comment on the intensity of the aromas, attributable for the most part to the high weight of oil and oils to alpha ratio. Freshly squeezed limes with top notes of mixed citrus are the standouts in a heady blend of essential oils.

Brewers Notes:

Citrus characters apparent in selection have been seen transferred into the finished product as a blend of mandarin and zested lemon and lime peel. Low cohumulone and high levels of farnesene create a rounded clean bitterness when used in single hopped beers. The high oil content fills in all the corners when used in late additions, hop back or for dry hopping.

“Really tasty”

Technical Data:

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

Total Oil Concentration	1.6 ml Oil/100 gram cone weight 420 uL Oil/ gram Alpha
Alpha Acids	2.5 – 3.5 %
Beta Acids	4.5 – 5.5 %
Cohumulone	22 - 24 % of Alpha Acids
Myrcene	30.0 %
Humulene	28.0 %
Caryophyllene	9.0 %
Farnasene	13.0 %
Citrus-Piney Fraction	8.0 %
Floral Estery Fraction	2.4 % (Linalool 1.4 %)
H:C Ratio	3.1:1

Applications:

Used in both Lagers and Ales where its character builds to develop an excellent finishing bitterness and drinkability. Works extremely well in singled hopped beers while also combining well as a late addition with other varieties to create first rate beers across a wide range of styles.