



# NZ HOPS - DATA SHEET

*"hops with a difference"*

## PACIFICA

**Breeding:** A triploid aroma type developed through the HortResearch, New Zealand Hop Breeding programme. This cultivar was bred through the open pollination of the highly regarded Hallertauer Mittelfrüh variety. Pacifica was released on completion of successful brewing trials in 1994.

**Selection:** Pacifica displays classic Hallertau citrus and floral aroma character which selectors mark as a real standout. The aroma is supported by a generous oils profile making selection possible for several beer styles from this stylish hop.

**Brewers's notes:** 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.

***"A Class Act"***

<b>Grower Comments:</b>	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

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

Alpha Acids	5 - 6 %
Beta Acids	6 %
Cohumulone	25 % of Alpha Acids
Total Oil	1.0 mls oil per 100 gram cone weight
Concentration	196 uL Oil/gram Alpha
Myrcene	12.5 %
Humulene	50.9 %
Caryophyllene	16.7 %
Farnasene	0.2 %
Citrus-Piney Fraction	6.9 %
Floral Estery Fraction	1.6 % (Linalool 0.9 %)
Xanthohumol	0.4 %
Other	5.7 %

**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.