



## KOHATU®

is a trademark of New Zealand Hops Limited, registered in New Zealand & the USA

**Varietal: HORT3829**

**“Excellent Flavour and Bitterness”**

### Breeding:

Kohatu® Brand HORT3829 is 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.

### Selection:

Kohatu® has been described as having an intense fresh tropical fruit character during selections and these early sensory evaluations brought this hop to the attention of researchers.



### Grower Comments

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

### Technical Data

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

Alpha Acids	6.0-7.0%
Beta Acids	4.0-5.0%
Cohumulone	21% of Alpha Acids
Total Oil	1 ml oil per 100gm cone weight
Concentration	180 uL Oil/gram Alpha
Mycene	35.5%
Humulene	36.5%
Caryophyllene	11.5%
Farnesene	0.3%
Citrus-Piney Fraction	3.5%
Floral Estery Fraction	2.7%
H/C Ratio	3.2
Other	0%

### 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. Importantly, the real stand out has been the consistency and quality of bitterness in dual purpose applications.

### Applications:

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