



Belgian Malts that Make Your Beer So Special

KOHATU

BREWING QUALITY

Kohatu is a big aroma hop with intense floral characters of pine needles and tropical fruit. Trial brews brewed with this hop were only moderately hopped and displayed great quality of bitterness and well rounded fruity hop characters which would certainly be enhanced through increased hopping rates. This is a newly released hop.



ORIGIN

New Zealand.

ACID COMPONENTS

Alpha Acids	6.8% w/w
Cohumulone	21.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.23 ml/100 g
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Type Leaf Hops



Possible Substitutions:

Unknown



Castle Malting - True Brewers know why!

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