

A high alpha hop with distinctive grapefruit, stone fruit and passion fruit characters.

Applications

Brings a new world edge to traditional pilsner styles and found internationally in a wide range of styles from lighter lagers to big ales. The weight of oil to alpha integrates it fully with higher gravity types to balance both malt sweetness and body. Extremely versatile in the brewery.

Breeding

Moutere™ HORT0605 is a New Zealand bred triploid variety with parentage from the New Zealand variety Southern Cross and a selected New Zealand male. Developed at New Zealands Plant and Food Research and released in 2015. The essential oil profile displays characteristics of intense fruit, citrus and resinous pine.

Brewing

Moutere™ is a big hop delivering high alpha acid with a generous weight of oil while its lower cohumulone provides a soft well-structured but solid bitterness. Sensory panels describe the flavours and aromas in the finished beer to be that of grapefruit, light tropical fruit and passionfruit.



Tech Specs

Alpha Acids	17-20%
Beta Acids	8-10%
Total Oil	1.5-2 mL/100g
B-Pinene	0.1-0.5%
Myrcene	20-30%
Linalool	0.8-1.5%
Caryophyllene	5-6%
Farnesene	0.1-0.5%
Humulene	14-16%
Geraniol	0.8-1.2%
Other	9-11%

Hop Aroma Profile

