

# AZACCA®

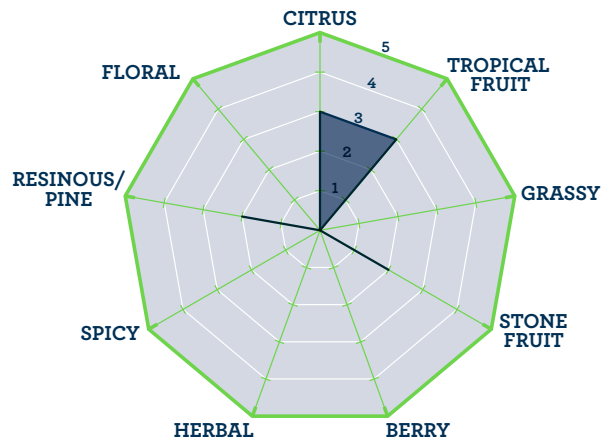
American



**Origin:** Washington, USA. The hop formerly known as #483 from the American Dwarf Hop Association, Azacca® is named for the Haitian god of agriculture.

**Usage:** Excellent aromatic qualities make Azacca® a go-to hop for late and dry hop additions in a variety of styles, although its high myrcene fraction has made it a favorite for IPA.

**Aroma & Flavor Characteristics:** Intense and tropical. Sustained impressions of citrus and very ripe mango, with notes of orchard fruit (pears, apples) and pine needles throughout.



## SENSORY HIGHLIGHTS

Citrus  
Mango  
Orchard  
Pine  
Tropical



## BREWING VALUES

Alpha Acid Range: 14.0 - 16.0%  
Beta Acid Range: 4.0 - 5.5%  
Co-Humulone as % of alpha: 38 - 45  
Total oils mL/100 gr.: 1.6 - 2.5

## OIL FRACTIONS

Myrcene: 45-55%  
Humulene: 14-18%  
Caryophyllene: 8-12%  
Farnesene: < 1%



## AGRONOMIC DATA

Maturity: Middle  
Yield: 2,200 - 2,400 lbs/acre

US Sales: 1.800.374.2739  
sales@bsgcraft.com

Find your regional sales manager:  
bsgcraftbrewing.com/contactus



Canada Sales: 1.800.234.8191  
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