

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 already made it a favorite of IPA brewers. Shows well as a single hop in a simple grist.

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.

Maturity: Mid to late-season

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

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



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