

# Ekuanot™



## American

**Origin:** USA. Ekuanot™ was developed by the Hop Breeding Company and first released in 2014 as HBC 366. Its name was changed from Equinox to Ekuanot™ in September 2016.

**Usage:** Aroma and flavor in IPAs, sours, wheat beers, and other styles requiring strong flavor contribution from hops. Ekuanot™ has been featured in many single-hop beers. Its high oil content (favoring myrcene and humulene in particular) make it a good candidate for late, whirlpool, or dry hop additions.

**Aroma & Flavor Characteristics:** Ekuanot™ is known for delivering a complex array of aromatics, suggestive of lime, apple, melon, berry, cedar, papaya, bay leaves, eucalyptus, clove, sage, and tobacco.

**Maturity:** No data available

**Yield:** No data available

Alpha Acid Range %	14.5 - 15.5
Beta Acid Range %	4.5 - 5.5
Co-Humulone as % of alpha	32 - 38
Total oils mL/100 gr.	2.5 - 4.5



**BSG™**  
Select Ingredients

Select Ingredients

800.374.2739  
bsgcraft.com  
sales@bsgcraft.com