

Moutere



New Zealand

Origin: New Zealand. A triploid variety bred from Southern Cross and a New Zealand male, Moutere was released in 2015.

Usage: Moutere's high alpha and low co-humulone make it an excellent bittering hop, but brewers will find it difficult to not make use of its pungent tropical aromatics and high oil content for aroma additions. Given its outsized personality, Moutere is a big hop for big IPAs, but its tropical flavors are also great for mixed-culture fermentations, wheat beers, and fruited hoppy styles.

Aroma & Flavor Characteristics: Intensely tropical and fruity with dominant grapefruit and passionfruit notes, and undertones of spry hay, earthy baking spice, and resinous pine.

Maturity: Late

Yield: Good

Alpha Acid Range %	17.5 - 19.5
Beta Acid Range %	8.0 - 10.0
Co-Humulone as % of alpha	24 - 28
Total oils mL/100 gr.	1.5 - 1.9



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