

Rakau



New Zealand

Origin: New Zealand. A dual-purpose variety from HortResearch, released in 2007.

Usage: Dual purpose. Rakau is a total package of high alpha acids and oil content (particularly myrcene) with low cohumulone, making it ideal for the “hoppy not bitter” school of IPA. Also well suited to hop-forward lagers, Belgian ales, or highly aromatic American wheats.

Aroma & Flavor Characteristics: Moderate to strong. Lovely and pungent whiffs of ripe fruit (particularly peach) backed with bright notes of grapefruit juice, stone fruits, and a suggestion of tropical flowers and balsam, which can be brought closer to the front with dry hopping.

Maturity: Mid-season

Yield: Medium to good

Alpha Acid Range %	9.0 - 11.0
Beta Acid Range %	5.0 - 6.0
Co-Humulone as % of alpha	23 - 25
Total oils mL/100 gr.	1.8 - 2.2



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