

RAKAU™

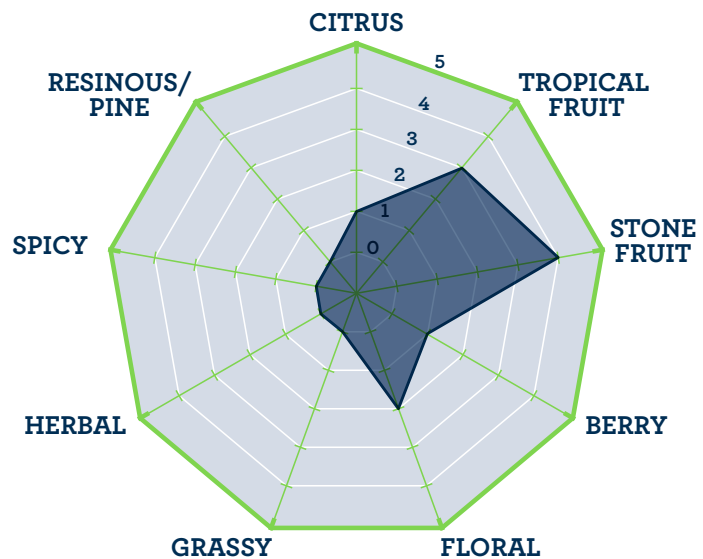
New Zealand



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: Unique aromas described as “the whole orchard.” Dominant stone fruits (especially apricot), tropical fruits, and candy.



SENSORY HIGHLIGHTS

Apricot
Tropical
Candy



BREWING VALUES

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



OIL FRACTIONS

Myrcene: 50 - 60%
Humulene: 10 - 20%
Caryophyllene: 3 - 8%
Farnesene: 2 - 6%

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