

Wai-iti



New Zealand

Origin: Released in 2011 as a new hop variety developed by New Zealand Plant and Food Research, selected for its low alpha acids and high oil content. Wai-iti is a granddaughter of Liberty.

Usage: Aroma. Low in alpha acids and cohumulone but high in oil content, Wai-iti delivers strong flavor and aroma when used as a late kettle hop, in the hop back, or as a dry or cask hop. Excellent for hop-driven craft styles as well as wheat beers and dry-hopped sours.

Aroma & Flavor Characteristics: Lush and fragrant with dominant notes of stone fruit (notably peach and apricot) with pleasantly intense citric tones of lime and mandarin.

Maturity: Mid-season

Yield: Moderate

Alpha Acid Range %	2.5 - 3.5%
Beta Acid Range %	4.5 - 5.5%
Co-Humulone as % of alpha	22 - 24%
Total oils mL/100 gr.	1.4 - 1.8



BSG[™]
Select Ingredients

Select Ingredients

800.374.2739
bsgcraft.com
sales@bsgcraft.com