



*Belgian Malts that Make Your Beer So Special*

## EKUANOT

### BREWING QUALITY

Aroma hop, formerly known as Equinox. Used mainly for its strong aroma characteristics, which have mainly been described as lemon and lime citrus, fruits like papaya and apple, green peppers and herbs. May be used in IPA, American Ale, Pilsner.



### ORIGIN / HISTORY

Bred at the Hop Breeding Company and released in 2014. Its parentage lies in Warrior and a wild hop variety. It was originally called Equinox, though was later re-branded to Eukanot.

### AGRONOMICS

Good.

### ACID COMPONENTS

Alpha Acids	13 - 16% w/w
Beta Acids	4 – 5.5% w/w
Cohumulone	31 - 38% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	2.5 – 4.5 ml/100 g
Farnesene	<1% of whole oil
Humulene	12 - 20% of whole oil
Myrcene	30 - 45% of whole oil

Type Leaf Hops



Substitutions: none

**Castle Malting - True Brewers know why!**

La Malterie du Château SA (Castle Malting)

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