



*Belgian Malts that Make Your Beer So Special*

## **TAIHEKE ORGANIC**

### **BREWING QUALITY**

**Taiheke** is a dual-purpose hop. Traditionally well employed in “new world” style pale ales; its’ refreshing citrus aroma and oils profile also work well as a refreshing finish to summer ales. Performs well when used as a single variety across multiple kettle additions or when singled out as a late gift or dry hopping duty.



### **ORIGIN / HISTORY**

New Zealand origin. Stemming from an early US breeding program in the 1960’s which crossed an English Fuggle with a male selection (believed to be a crossing of Fuggle and Russian Serebrianka), Taiheke was selected for its bright colour, tight compact cones and its original lychee aroma characters.

### **AGRONOMICS**

An early season variety with a medium yield and a vigorous growth producing cylindrical, open, loose cones. Poor storage.

### **ACID COMPONENTS**

Alpha Acids 5-9% w/w  
Beta Acids 5-7% w/w  
Co-Humulone 33-40% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil 1.0 – 1.5 ml/100 g  
Myrcene 50-60% of total  
Humulene 10-20% of total  
Caryophyllene 5-10% of total  
Franesene ~5% of total

**Type Leaf Hops**



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

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