



# Ekuanot®



**Use in brewing:**

Aroma hop.

Used mainly for its strong aroma characteristics, which have mainly been described as lemon, lime and papaya.

**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 Ekuanot®.

**Storage:**

Good.



Papaya, Lime, Green pepper



USA

Alpha Acid	13-16%
Beta Acid	4-5%
Cohumulone	31-36
Oil Composition	Myrcene: 30-45%   Humulene: 12-20%   Farnesene: <1%
Total Oil	2.5-4.0ml/100g
Flavour Intensity	8

[www.wellhopped.com](http://www.wellhopped.com)