



# Kohatu™

**Use in brewing:**

Dual purpose hop. Can be used for aroma and bittering. Known to have a fresh tropical fruit aroma.

**Origin/History:**

Created as a result of a cross between Hallertau Mittlefruh and a New Zealand Male (with North American and European parentage). In 2011 it was released by the New Zealand Plant and Food Research hop breeding programme.

**Agronomics:**

Kohatu™ has a early to mid season maturity. Being a New Zealand hop it is free from diseases.

**Storage:**

Good.



Lime, Pineapple, Pine



New Zealand

Alpha Acid	5-7%
Beta Acid	4-5%
Cohumulone	18-23
Oil Composition	Myrcene: 35-36%, Humulene: 36-37%, Farnesene: <1%
Total Oil	1.0ml/100g
Flavour Intensity	8

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