



Pacific Jade™

**Use in brewing:**

Dual purpose hop. Selected for its high average alpha content, as well as “bold” aromas delivering herbal infusions of fresh citrus and crushed black pepper. Suited mainly as a bittering hop providing pleasing, soft bitterness due to its low cohumulone.

Substitutions:

Magnum, Pacific Gem™

Origin/History:

Developed by the cross of New Zealand First Choice and an Old Line Saazer Male; Pacific Jade was released from the New Zealand Hop Research Programme by HortResearch Centre Riwaka in 2004.

Agronomics:

A mid to late season variety with a moderate yield – this variety sees vigorous spring growth and forms long and dense cones reaching 6cm or more.

Storage:

Good.



Black Pepper, Herbal, Lemon Zest



New Zealand

Alpha Acid	12-14%
Beta Acid	7-8%
Cohumulone	22-26
Oil Composition	Myrcene: 33-34%, Humulene: 32-33%, Farnesene: <1%
Total Oil	1.4ml/100g
Flavour Intensity	8