



# HOP VARIETY INSIGHTS

Clayton Hops is proud to partner with the New Zealand Institute for Bioeconomy Science (formerly Plant & Food Research) (NZIBS) – which is New Zealand's leading hop plant breeder – to bring new and exciting hop varieties to the market. The first of these being NZ Rhapsody™, formerly known as CIP 014. NZ Rhapsody™ was selected based on agronomic performance, chemical composition and sensory characteristics. Its unique flavour, versatility and consumer appeal (in brews) makes it a desirable hop for all brewers.

## ANCESTRY

NZ Rhapsody™, formerly known as CIP 014 (L14.022-039) is the product of the longstanding NZIBS hop plant breeding program. The ancestry includes Nugget, Smoothcone, Southern Cross™ and Pacific Sunrise™.

## BREWING VALUES

The  $\alpha$ -acid is ~13-14%, with relatively low Cohumulone of around 25-27% of total  $\alpha$ . It is a true dual-purpose hop.

### TYPICAL BREWING VALUES

ALPHA ACIDS %	12.0-14.0 %	25
BETA ACIDS %	4.5-6.0 %	15
COHUMULONE %	25-35 %	50
TOTAL OIL (ML/100G)	0.8-1.3 mL/100g	3

### TOTAL OIL BREAKDOWN

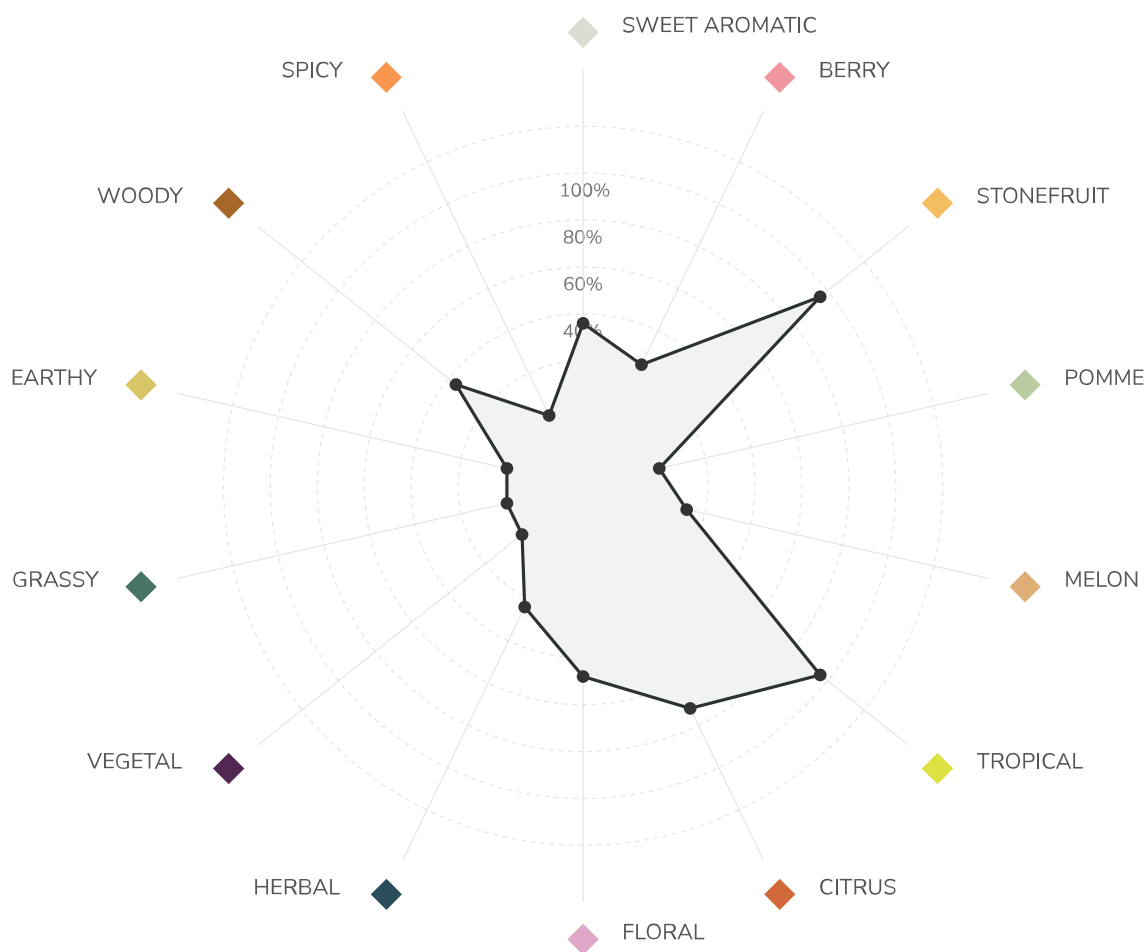
FARNESENE:	<1.0%
HUMULENE:	20-35%
MYRCENE:	40-60%

Thiol level testing undertaken by leading beverage analysis laboratory Nyseos in France indicated that the hop is very high in thiol precursors (specifically 3S4MPol), a key precursor associated with intense tropical aromatics and the classic NZ Sauvignon Blanc character when unlocked through biotransformation.

## FLAVOUR AND AROMA PROFILE

The flavour and aroma profile is tropical with a strong passionfruit note coming through. There is also significant citrus and stone fruit notes underlying the profile.

Further flavour and aroma potential will be discovered, developed and unlocked by commercial brewers when used with different combinations of yeast and malt.



## BEER STYLES

With intense tropical flavours and aromas, NZ Rhapsody™ can be used both on the hot side and cold side as dry hop in a variety of styles targeting a fruit forward hop profile.

With moderately high alpha (13-14%) and a relatively low Cohumulone (~25-27%) this hop has a smooth bitterness and could be used in any beer style seeking this outcome.

## RECOMMENDED PAIRING

Mosaic®

Citra®

Cascade

Eclipse®

Nelson Sauvin™

Motueka™