

NZH-214

Breeding/Development: NZH-214 is a proprietary experimental hop blend developed jointly between NZ Hops Ltd. and BSG. NZH-214 was created as part of the BSG Hop Solutions Program and is exclusively sold through BSG.

Brewing Application: NZH-214 can be used as an aroma addition from first kettle to dry hop. Its combination of tropical and stone fruit character makes it ideal as a standalone hop or part of a blend for juicy and hazy IPA, or as a finishing hop for other hop-forward styles like pale ale and dry-hopped pale lagers.

Sensory: Pronounced tropical (papaya) and stone fruit (apricot) aroma characteristics.

SENSORY HIGHLIGHTS

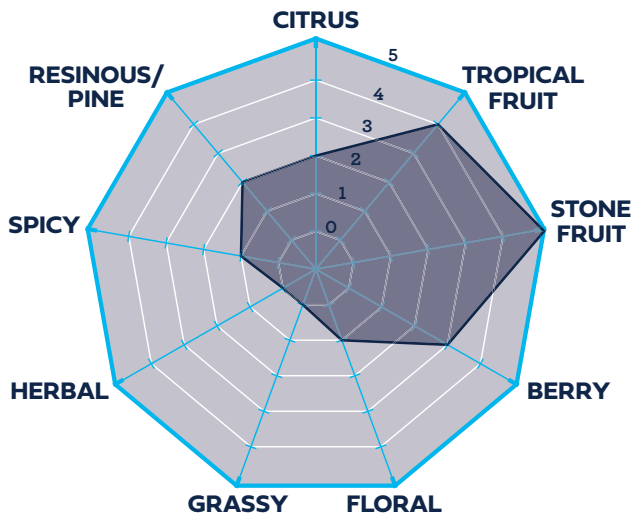
**Apricot
Papaya**

BREWING VALUES

Alpha Acid Range:	5.0 - 8.0%
Beta Acid Range:	4.0 - 6.0%
Total oils mL/100 gr.:	1.7

OIL FRACTIONS

Caryophyllene:	7.24%
Farnesene:	9.11%
Geraniol:	0.4%
Humulene:	19.22%
Linalool:	0.64%
Myrcene:	37.94%
Other Oils:	24.75%



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