

Azacca®

As one of today's most sought-after varieties, Azacca has elevated the desired characteristics of your hop bill, while adding its own distinct flavor and aroma. The tropical fruit notes and aromatic qualities of Azacca make it the go-to hop for late and dry hop additions in varying styles of beer.

Aroma Profile: Papaya, Mango, Grapefruit, Pineapple, Lemon, Orange, Piney

Alpha Acids	14-16%
Beta Acids	4-5.5%
Total Oils	1.6-2.5 ml/100g

Myrcene	46-55% of total oil
Humulene	14-18% of total oil
Caryophyllene	8-12% of total oil
Farnesene	< 1% of total oil





It's in our DNA to move hop farming forward.

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