

EKUANOT®

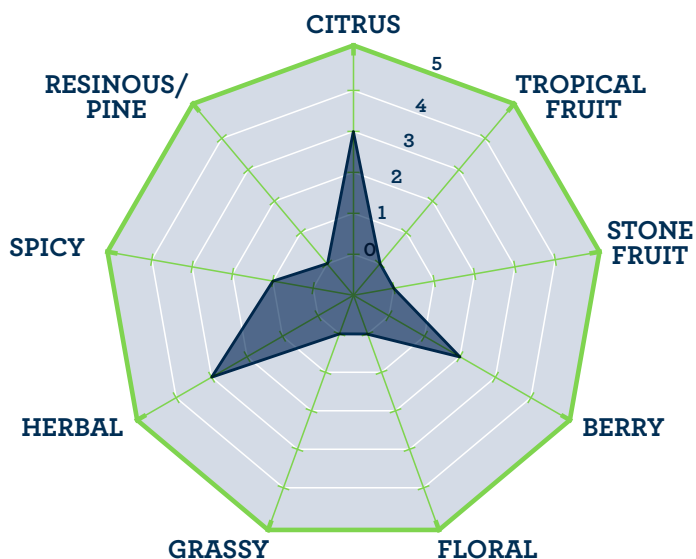
American



Origin: USA. Ekuanot® was developed by the Hop Breeding Company and first released in 2014 as HBC 366. Its name was changed from Equinox to Ekuanot® in September 2016.

Usage: Aroma and flavor in IPAs, sours, wheat beers, and other styles requiring strong flavor contribution from hops. Ekuanot® has been featured in many single-hop beers.

Its high oil content (favoring myrcene and humulene in particular) make it a good candidate for late, whirlpool, or dry hop additions.




Aroma & Flavor Characteristics: Ekuanot® is known for delivering a complex array of aromatics, suggestive of lime, apple, melon, berry, cedar, papaya, bay leaves, eucalyptus, clove, sage, and tobacco.




SENSORY HIGHLIGHTS

Lime
Melon
Tropical
Berry
Spice



BREWING VALUES

Alpha Acid Range: 14.5 - 15.5%
Beta Acid Range: 4.5 - 5.5%
Co-Humulone as % of alpha: 32 - 38
Total oils mL/100 gr.: 2.5 - 4.5



OIL FRACTIONS

Myrcene: 30 - 45%
Humulene: 10 - 20%
Caryophyllene: 8 - 12%
Farnesene: 0.5%
Linalool: 0.2 - 0.5%

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