



Belgian Malts that Make Your Beer So Special

AZACCA

BREWING QUALITY

Azacca™, named for the Haitian god of agriculture, is a hop big in citrus and tropical fruit notes. Its excellent aromatic qualities have quickly made Azacca™ a go-to hop for late and dry hop additions in varying styles of beer. Used for both bittering and aroma.



ORIGIN / HISTORY

Descendent of Northern Brewer and Summit™, it's a cross between Toyomidori and an unknown variety. Bred by the American Dwarf Hop Association. Released in 2013

ACID COMPONENTS

Alpha Acids	14 – 16% w/w
Beta Acids	4 – 5.5% w/w
Cohumulone	16 - 18% of alpha acids

OIL COMPONENTS

Total Oil	1.6 – 2.5 mls/100 grams
Farnesene	<1% of whole oil
Humulene	14 - 18% of whole oil
Myrcene	46 – 55% of whole oil
Caryophyllene	8 – 12%



Castle Malting - True Brewers know why!