



*Belgian Malts that Make Your Beer So Special*

## AMARILLO (DE)

### **BREWING QUALITY**

Amarillo is a relatively new American hop variety that has been described as "super Cascade." The bitterness is between 8 and 11%, making Amarillo a good hop for flavor and aroma additions. The flavor profile is very citrusy, especially leaning toward a distinct orange flavor and aroma. Amarillo is found as well to be somewhat sweet until it mellows out in a beer. It should be used as aroma hop, but it could also be used as a bittering or a flavor hop. Proved to be a good fit for Pale Ales and IPAs.



### **ORIGIN / HISTORY**

German origin. This hop was reportedly introduced by Virgil Gamache Farms Inc. and is a result of a mutation of another hop variety.

### **AGRONOMICS**

Demonstrated good resistance to downey and powdery mildew and is moderately tolerant to strains of verticillium wilt found in the state of Washington's growing areas.

### **ACID COMPONENTS**

Alpha Acids	8 – 11% w/w
Beta Acids	6.0 – 7.0% w/w
Cohumulone	21 – 24% of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil	1.5 – 1.9 ml/100 g
Caryophyllene 2	- 4% of whole oil
Farnesene	2 - 4% of whole oil
Humulene	9 - 11% of whole oil
Myrcene	68 - 70% of whole oil

Type Leaf Hops



### **Possible Substitutions:**

Cascade, Centennial, possibly Chinook or Ahtanum



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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