



Belgian Malts that Make Your Beer So Special

ATLAS

BREWING QUALITY

Atlas has a fresh hoppy aroma. Atlas belongs to bitter hops. Beer prepared with Atlas has moderate organoleptical score. The yield of α - acids is very good when brewing with this variety.



ORIGIN / HISTORY

Atlas is a diploid hybrid between Brewers Gold and 3/3 Slovenian wild hop.

AGRONOMICS

Atlas is susceptible to powdery mildew, but it is not excessively sensitive to aphids. Atlas has resistance to verticillium wilt. The expected yield is about 2000 kg/ha. The variety has strong skeleton roots, so it can be grown also on shallow sandy soil. It can't stand poorly drained or poorly aerated soil. It is grown in Slovenia and Austria. Large planting distance is required.

ACID COMPONENTS

Alpha Acids	5.0 – 9.0% w/w
Beta Acids	3.2 – 4.1% w/w
Cohumulone	36 – 38% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.9 – 3 ml/100 g
Caryophyllene	5 - 8% of whole oil
Farnesene	15-23 % of whole oil
Humulene	9 - 17% of whole oil
Myrcene	25 - 50% of whole oil

Type Leaf Hops



Castle Malting - True Brewers know why!

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