



Belgian Malts that Make Your Beer So Special

Aurum

BREWING QUALITY

Aurum has exceptionally fine and delicate classic hop aromas with spicy-herbal notes and depending on the timing of its addition — fresh citrus aromas. It is especially suited for traditional, hop-accented beers that are harmoniously balanced for high drinkability. Typically, Aurum hops are frequently chosen for the last hop addition.



ORIGIN / HISTORY

Aurum is a very fine aroma variety hop recently bred by the Hop Research Center in Hüll, Germany. A descendant of the Tettninger variety, Aurum was approved in 2020.

AGRONOMICS

It exhibits excellent plant health and strong agronomic performance. The delicately spicy hop aroma, medium intensity, and harmonious bitterness make this hop ideally suited for premium-quality pilsner beers. Based on its high total oil content, Aurum has a strong aroma potential. Depending on the timing and quantity of its addition, it contributes a broad spectrum of aromas to beer ranging from classic hoppy spiciness to fresh and delicate citrus notes. The bitterness characteristics of the hop remain consistently fine and pleasantly mild throughout.

ACID COMPONENTS

Alpha Acids 4.7% w/w
Beta Acids 5.6% w/w
Beta/Alpha 1.2
Co-Humulone 20% of alpha acids

Type T90 Hop Pellets



Possible Substitutions: Tettninger

Type Leaf Hops



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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