



Belgian Malts that Make Your Beer So Special

Cashmere

BREWING QUALITY

Developed by Washington State University and released in 2013, Cashmere is the result of a marriage of Cascade and Northern Brewer. Fortuitously, it features alpha acids higher than that of Cascade. A good dual-purpose hop, Cashmere showcases flavors lemon, lime and melon, exhibits a smooth bitterness and is mildly aromatic with a subtle herbal bouquet. Is good for Pale Ale & IPA, Saison, Wild Ale, American Blonde, American Amber



ORIGIN / HISTORY

USA origin. This hop was developed by Washington State University and released in 2013.

AGRONOMICS

Smooth bitterness, herbal aroma, flavors of lemon, lime and melon. Cashmere is a good dual-purpose variety. Due to its low co-humulone levels, you can expect smooth bitterness with little astringency when used as a bittering addition.

ACID COMPONENTS

Alpha Acids	7.7% - 9.1% w/w
Beta Acids	3.3% - 7.1% w/w
Cohumulone	22 - 24% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2 - 1.4 ml/100 g
Myrcene Oil	39%-42%
Humulene Oil	26%-29%
Caryophyllene Oil	12%-13%
Farnesene Oil	<1%

Type Leaf Hops



Possible Substitutions:

Cascade, Amarillo, Mosaic, Citra



Castle Malting - True Brewers know why!