



Belgian Malts that Make Your Beer So Special

CRYSTAL ORGANIC

BREWING QUALITY

Aroma hop. Very popular in the craft-brewing industry. Viewed as the most pungent of the new triploid Hallertau family of hops. Used in IPA, strong American and Belgian Ales.



ORIGIN / HISTORY

USA origin. A triploid variety developed from the German Hallertau aroma hop variety with primary contributions from Cascade, Brewer's Gold and Early Green. Released in 1993 to the hop industry.

AGRONOMICS

Tolerant to downy mildew, with good pickability of a small cone. Maturity: Medium-late.

ACID COMPONENTS

Alpha Acids	2.5 – 6% w/w
Beta Acids	4 – 7% w/w
Cohumulone	19 – 26% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 – 1.8 mls/100 grams
Caryophyllene	7% of whole oil
Farnesene	<1% of whole oil
Humulene	26% of whole oil
Myrcene	47% of whole oil

Type Leaf Hops



Possible Substitutions: Mounthood, Liberty, Hallertauer Mittelfrueh, Strisselspalt

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB

