



*Belgian Malts that Make Your Beer So Special*

## LEMONDROP

### BREWING QUALITY

**Lemondrop** is a very aromatic American aroma hop. It contains 5% - 7 % of  $\alpha$ -acids (28 - 34% of cohumulone). The bright citrus and subtle herbaceous notes are perfect for session beers. While ales tend to bring out her sweeter side, Lemondrop is delicate and refined enough for quality lagers.



### ORIGIN / HISTORY

American (USA) origin.

### AGRONOMICS

Derived from Cascade, you will find some familiar flavors residing in these lupulin glands. The hops name alludes to the aroma descriptors of lemon, mint, green tea, and slight melon.

### ACID COMPONENTS

Alpha Acids 5 – 7 % w/w  
Beta Acids 4 – 6 % w/w  
Cohumulone 28 - 34% of alpha acids

#### Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil 1.5 – 2.0 mls/100 g  
Caryophyllene 0.56 – 0.58% of whole oil  
Farnesene 6 – 7% of whole oil  
Linalool 0.4 - 0.6 % of whole oil  
Linalool: 0.08 - 0.09 Alpha-Acid of whole oil

#### Type Leaf Hops



**Possible Substitutions:** Cascade, Mandarina Bavaria, Centennial

**Castle Malting - True Brewers know why!**

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