



Belgian Malts that Make Your Beer So Special

SUMMER

BREWING QUALITY

Summer is an aroma variety with characteristic aromas of sweet fruits. Developed and grown in Australia, Summer is notably lower in Alpha than other varieties so can be used flexibly in the Copper and thereafter. Medium-sized pale green cones bring lemon, soft melon and apricot fruit character with a fresh, pinesap finish. A flexible hop suitable for use across a wide range of styles including Light & Helles Lagers, modern Pale Ales, Light Mild and IPA's, British and Belgian style Blonde Ales as well as Triples.



ORIGIN / HISTORY

Summer is a unique seedless aroma hop developed and grown in Australia.

ACID COMPONENTS

Alpha Acids	4.0 – 7.0% w/w
Beta Acids	4.8 – 6.1% w/w
Cohumulone	22.5-25.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.9-1.3% ml/100 g
Caryophyllene	14-15% of whole oil
Farnesene	0.1% of whole oil
Humulene	42-46% of whole oil
Myrcene	5-13% of whole oil

Type Leaf Hops



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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