



*Belgian Malts that Make Your Beer So Special*

# Tango

## **BREWING QUALITY**

Tango is a German hop with amazing agriculture and brewing benefits released in late 2020 early 2021. Combination of Green Pineapple, Citrus and Passion Fruit. Tango is excellent for kettle hopped beers, in late and dry-hopped beers, pleasantly mild bitterness, excellent drinkability.



## **ORIGIN / HISTORY**

German origin, its grandmother is Hallertauer Tradition.

## **AGRONOMICS**

Its high oil content also makes it extremely efficient and can be used across a broad spectrum of beer styles. Wide spectrum of aroma notes, pleasantly hoppy and green notes, resinous and woody nuances, citrusy, fruity

## **ACID COMPONENTS**

Alpha Acids 7.5-11% w/w  
Beta Acids 6 – 10% w/w  
Co-Humulone 20 - 25% of alpha acids  
Xanthohumol 0.6 (0.5 – 0.8)

**Type T90 Hop Pellets**



## **OIL COMPONENTS**

Total Oil 2.4 – 4.0 ml/100 g

**Type Leaf Hops**



**Possible Substitutions:** Hallertauer Tradition, Perle

**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](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com) Registered Tournai 79754; VAT: BE0455013439;

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

