



*Belgian Malts that Make Your Beer So Special*

## WILLAMETTE

### BREWING QUALITY

Provides a mild, pleasant, hop aroma and bitterness to all English-style Ales, and US Pale and Brown Ales.



### ORIGIN / HISTORY

USA origin. Released in 1976 and well-established in the US industry. Currently the most widely grown aroma hops in the US.

### AGRONOMICS

No visible reaction to prunus necrotic ring spot virus; fair resistance to downy mildew and powdery mildew but susceptible to Verticillium wilt.

### ACID COMPONENTS

Alpha Acids	3 – 6% w/w
Beta Acids	3 – 4% w/w
Cohumulone	30 - 35% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.0 – 1.5 mls/100 grams
Caryophyllene	7 - 8% of whole oil
Farnesene	5 - 6% of whole oil
Humulene	20 - 30% of whole oil
Myrcene	45 - 55% of whole oil

Type Leaf Hops



Possible Substitutions: Bramling Cross, Fuggles



# Castle Malting - True Brewers know why!