



Belgian Malts that Make Your Beer So Special

AHTANUM ORGANIC

BREWING QUALITY

Used for its aromatic properties and moderate bittering. Storage ability is fair to good. A very distinctive hop from the USA. Proved to be a good fit for Lagers and American Ales. May be used in IPA, Pale Ale, Heffeweisen, American Ales, Lagers, Californian Common, Bitters.



ORIGIN / HISTORY

USA origin. An aroma-type cultivar bred by Yakima Chief Ranches. Its name is derived from the area near Yakima where the first hop farm was established in 1869 by Charles Carpenter.

AGRONOMICS

Tolerant to downy mildew and Peronospora.

ACID COMPONENTS

Alpha Acids	4 – 6% w/w
Beta Acids	4 – 6.5% w/w
Cohumulone	30 – 35% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.5 – 1.7 ml/100 g
Caryophyllene	7 - 10% of whole oil
Farnesene	0.1 -1% of whole oil
Humulene	12 - 20% of whole oil
Myrcene	50 - 65% of whole oil

Type Leaf Hops



Possible Substitutions:

Cascade, Amarillo, Simcoe, Centennial, Willamette



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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