



*Belgian Malts that Make Your Beer So Special*

# AMARILLO

## **BREWING QUALITY**

Amarillo is a relatively new American hop variety that has been described as "super Cascade." The bitterness is between 8 and 11%, making Amarillo a good hop for flavor and aroma additions. The flavor profile is very citrusy, especially leaning toward a distinct orange flavor and aroma. Amarillo is found as well to be somewhat sweet until it mellows out in a beer. It should be used as aroma hop, but it could also be used as a bittering or a flavor hop. Proved to be a good fit for Pale Ales and IPAs.



## **ORIGIN / HISTORY**

USA origin. This hop was reportedly introduced by Virgil Gamache Farms Inc. and is a result of a mutation of another hop variety.

## **AGRONOMICS**

Demonstrated good resistance to downey and powdery mildew and is moderately tolerant to strains of verticillium wilt found in the state of Washington's growing areas.

## **ACID COMPONENTS**

Alpha Acids	8 – 11% w/w
Beta Acids	6.0 – 7.0% w/w
Cohumulone	21 – 24% of alpha acids

Type T90 Hop Pellets



## **OIL COMPONENTS**

Total Oil	1.5 – 1.9 ml/100 g
Caryophyllene	2 - 4% of whole oil
Farnesene	2 - 4% of whole oil
Humulene	9 - 11% of whole oil
Myrcene	68 - 70% of whole oil

Type Leaf Hops



## **Possible Substitutions:**

Cascade, Centennial, possibly Chinook or Ahtanum



# **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