



Belgian Malts that Make Your Beer So Special

ORGANIC CASCADE FR



BREWING QUALITY

Dual purpose hop. Has a unique floral/spicy aroma due to abnormal levels of some of the essential oils. Cascade is the most popular variety in craft brewing and is known for having a unique floral, spicy and citrus character with balanced bittering potential. Herbal, citrusy, fruity aroma profile.



ORIGIN / HISTORY

France origin. Used to produce Ales and Lagers. Its oil content with citrus aromas offers potential in late hopping and especially in cold hopping.

ACID COMPONENTS

Alpha Acids	3.9-6.1% w/w
Beta Acids	4.0-4.7%w/w
Cohumulone	32-36% of alpha acids

OIL COMPONENTS

Total Oil	1.3ml/100g
Caryophyllene	2.5-2.8%
Monoterpenes	74%
Sesquiterpenes	27-34%
Humulene	13.5% of whole oil
Myrcene	73% of whole oil

Type T90 Hop Pellets



Type Leaf Hops



Possible Substitutions:

Cascade (US), Hallertau, Goldings, Ahtanum, Centennial, Triskel

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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