



Belgian Malts that Make Your Beer So Special

ORGANIC CASCADE



BREWING QUALITY

This hop displays quite exceptional levels of citrus moving more toward grapefruit characteristics. Works very well when matched up with some of the New Zealand aroma heavy weights such as Motueka or Riwaka. Typically employed in “new world” style pale ales creative brewers are also adding late into summer ales where its hallmark refreshing citrus aroma and oils profile give a refreshing summery finish.



ORIGIN / HISTORY

This hop’s origin stems from an early US breeding program circa 1956. It was the first commercially bred hop to emerge from the USDA-ARS program when released in 1972. It was bred from crossing an English Fuggle with a male selection believed to have been a crossing of Fuggle with the Russian variety Serebrianka.

ACID COMPONENTS

Alpha Acids	6.0-8.0% w/w
Beta Acids	5.0-5.5% w/w
Cohumulone	37.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.1 ml/100 g
Caryophyllene	5.4% of whole oil
Farnesene	6.0% of whole oil
Humulene	14.5% of whole oil
Myrcene	53.6% of whole oil

Type Leaf Hops



Possible Substitutions:

Centennial

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; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

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

