



*Belgian Malts that Make Your Beer So Special*

## MOUNT HOOD

### BREWING QUALITY

Aroma variety with marked similarities to the German Hallertauer and Hersbrucker varieties. Used in Lager, Pilsner, Bock, US Wheat, Alt, Munich Helles.



### ORIGIN / HISTORY

USA origin. Released in 1989 from the U.S.D.A. breeding program in Oregon.

### AGRONOMICS

Moderately resistant to downy mildew.

### ACID COMPONENTS

Alpha Acids	3 – 6% w/w
Beta Acids	5.0 – 7.5% w/w
Cohumulone	22 - 23% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.0 – 1.3 mls/100 grams
Caryophyllene	7 - 10% of whole oil
Farnesene	<1% of whole oil
Humulene	15 - 25% of whole oil
Myrcene	55 - 65% of whole oil

Type Leaf Hops



**Possible Substitutions:** Crystal, Hallertauer Hersbrucker, Strisselspalt



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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