



Belgian Malts that Make Your Beer So Special

SIMCOE ORGANIC

BREWING QUALITY

Simcoe is one of the most popular hops among U.S. craft and home brewers. This variety is known for its diversity and unique complexity along with a smooth bitterness due to its high alpha acid content and extremely low co-humulane content.

A fairly new hop, Simcoe is a dual purpose hop with high bittering potential. Known for its aromatic qualities, it can be described as both a fruity and herbal, piney, earthy fragrance. Great choice for both bittering and flavor/aroma additions for pale ales, IPAs, double IPAs, or any American-style beer where a piney resinous character is desired.



ORIGIN / HISTORY

Simcoe was created by Charles E. Zimmermann, developed by Select Botanicals Group, and released through Yakima Chief Ranches in 2000. Little has been released about its parentage, but it has been compared to Cascade.

AROMA

Simcoe is often compared to Cascade, sometimes called “Cascade on steroids”. It is described as being both fruity and earthy. It can carry notes of berry, apricot, passion fruit, and citrus, but also has pronounced aromas of pine and woody earth. Flavor and aroma is quite complex and unique with strong pine characteristics and subtle notes of citrus.

USAGE

Simcoe is a dual-purpose hop. It is most often used in bittering additions and creates a clean, smooth bitterness along the same lines as what you would expect from magnum hops. But, unlike Magnum it holds more potential when it comes to flavor and aroma. It can impart some spicy, fruity, and earthy notes through aroma and dry hopping additions. This variety can do great things in a number of other beer styles, and is often used in conjunction with the Cascade, Centennial, Chinook, and Citra hop varieties.

Common Beer Styles Using Simcoe Hops

India Pale Ale & Double IPAs, India Red Ale & India Black Ale, American Barley Wine, American Amber Ales, American Porters & Stouts, American & Belgian Wheat Beers, Red Ales, Brown Ales, Pale Ales, Wild Ales, Lagers.

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



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ACID COMPONENTS

Alpha Acids	11.5 – 15 % w/w
Beta Acids	3 - 4.5% w/w
Co-Humulone	17 - 21 % of alpha acids

OIL COMPONENTS

Total Oil	2.0 – 2.5 ml/100 grams
Myrcene Oil	40-50% of total
Humulene Oil	15-20% of total
Fransene Oil	< 1.0% of total
Caryophyllene Oil	8-14% of total
B-Pinene Oil	0.5-1.0% of total
Linalool Oil	0.5-0.9% of total
Geraniol Oil	0.8% of total



Type T90 Hop Pellets

POSSIBLE SUBSTITUTIONS: Summit, Magnum, Amarillo, Cascade, Centennial

There seems to be little consensus when it comes to substitutes for Simcoe. It is comparable to Cascade, but not close enough to make the variety a substitution. Actually the closest substitution might be some combination of Cascade, Centennial, and Amarillo or Columbus. Some brewers seem to think there is no substitution for it.



Castle Malting - True Brewers know why!

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