



Specialty Malts that Make Your Beer So Special

AGNUS

BREWING QUALITY

Agnus is a dual purpose and a high alpha acid hop, with a strong hoppy, spicy and herbal character. The results of research tests show that this variety is suitable for extraction as well as processing into pellets and not only for first hop addition but also for second hop addition. It has just above-average production of alpha acids but on the other hand its brewing characteristics, including positive influence on beer stability, are excellent.



ORIGIN / HISTORY

Czech origin, released in 2001. Selection from hybrid descendants of the varieties Sladek, Bor, Saaz fine aroma hops, Northern Brewer, Fuggle and other breeding material.

ACID COMPONENTS

Alpha Acids	12- 14% w/w
Beta Acids	4-6.5% w/w
Alpha/Beta Ratio	1.9 – 2.6
Cohumulone	29 – 38% w/w
Colupulone	51 – 59% w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.0 – 3.0 ml/100 grams
Caryophyllene	9 – 13% of whole oil
Humulene	15 – 22% of whole oil
Myrcene	40 – 55% of whole oil
Linalool	0.4 – 0.8 of whole oil
Farnesene	<1% w/w

Type Leaf Hops



Possible Substitutions: Magnum, Nugget, Target and Columbus



Castle Malting - True Brewers know why!

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