



*Belgian Malts that Make Your Beer So Special*

## AHTANUM

### BREWING QUALITY

Used for its aromatic properties and moderate bittering. Storage ability is fair to good. A very distinctive hop from the USA. Proved to be a good fit for Lagers and American Ales. May be used in IPA, Pale Ale, Heffeweisen, American Ales, Lagers, Californian Common, Bitters.



### ORIGIN / HISTORY

USA origin. An aroma-type cultivar bred by Yakima Chief Ranches. Its name is derived from the area near Yakima where the first hop farm was established in 1869 by Charles Carpenter.

### AGRONOMICS

Tolerant to downy mildew and Peronospora.

### ACID COMPONENTS

Alpha Acids	4 – 6% w/w
Beta Acids	4 – 6.5% w/w
Cohumulone	30 – 35% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.5 – 1.7 ml/100 g
Caryophyllene	7 - 10% of whole oil
Farnesene	0.1 -1% of whole oil
Humulene	12 - 20% of whole oil
Myrcene	50 - 65% of whole oil

Type Leaf Hops



### Possible Substitutions:

Cascade, Amarillo, Simcoe, Centennial, Willamette



# 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),  
Tel.: +32 87 662095 [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com) Registered Tournai 79754; VAT: BE0455013439;

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