



Specialty Malts that Make Your Beer So Special

ATLAS

BREWING QUALITY

Atlas is a bittering and aroma hop, has a fresh hoppy aroma. Beer prepared with Atlas has moderate organoleptical score. The yield of α - acids is very good when brewing with this variety.



ORIGIN / HISTORY

Daughter of Brewers Gold released in the 1970s. Developed by Dr Tone Wagner at the Hop Research Institute in Zalec.

AGRONOMICS

Atlas is susceptible to powdery mildew, but it is not excessively sensitive to aphids, has resistance to verticillium wilt. It can't stand poorly drained or poorly aerated soil. It is grown in Slovenia and Austria. Large planting distance is required.

ACID COMPONENTS

Alpha Acids	5 – 9% w/w
Beta Acids	4% w/w
Cohumulone	36 – 38% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.3 – 1.6 ml/100 g
Farnesene	13 - 13.5% of whole oil
Humulene	9% of whole oil
Myrcene	58 - 59% of whole oil

Type Leaf Hops



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

