



Belgian Malts that Make Your Beer So Special

ORGANIC CASCADE FR



BREWING QUALITY

Dual purpose hop. Has a unique floral/spicy aroma due to abnormal levels of some of the essential oils. Cascade is the most popular variety in craft brewing and is known for having a unique floral, spicy and citrus character with balanced bittering potential. Herbal, citrusy, fruity aroma profile.



ORIGIN / HISTORY

France origin. Used to produce Ales and Lagers. Its oil content with citrus aromas offers potential in late hopping and especially in cold hopping.

ACID COMPONENTS

| | |
|-------------|-----------------------|
| Alpha Acids | 3.9-6.1% w/w |
| Beta Acids | 4.0-4.7%w/w |
| Cohumulone | 32-36% of alpha acids |

OIL COMPONENTS

| | |
|----------------|--------------------|
| Total Oil | 1.3ml/100g |
| Caryophyllene | 2.5-2.8% |
| Monoterpenes | 74% |
| Sesquiterpenes | 27-34% |
| Humulene | 13.5% of whole oil |
| Myrcene | 73% of whole oil |

Type T90 Hop Pellets



Type Leaf Hops



Possible Substitutions:

Cascade (US), Hallertau, Goldings, Ahtanum, Centennial, Triskel

Castle Malting - True Brewers know why!



Headquarters: Chemin du Couloiry 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB