



Belgian Malts that Make Your Beer So Special

ORGANIC CASCADE



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

Polish origin. Used to produce Ales and Lagers

ACID COMPONENTS

Alpha Acids	5-10% w/w
Beta Acids	4.8-7% w/w
Cohumulone	33-40% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7-1.4 ml/100 g
Caryophyllene	5.4% of whole oil
Farnesene	6% of whole oil
Humulene	12% of whole oil
Myrcene	53.6% of whole oil

Type Leaf Hops



Possible Substitutions:

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



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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