



Belgian Malts that Make Your Beer So Special

CASCADE FR

BREWING QUALITY

Cascade is an aroma variety with well-balanced bittering potential. It is the most popular hop with the craft brewing industry. Good for dry hopping. Flowery and citrusy aroma, can have a grapefruit note. The latter is grown in very small quantities on the Alsatian lands, which are also ideal for resituating the characteristics of his close American. Used in American-Style Ales, especially Pale Ale, IPA, Porter, Barley Wines, can also be used in Witbier.



ORIGIN / HISTORY

French origin. Open pollinated of a Fuggle seedling, itself derived from crosses between Fuggle and the Russian hop Serebrianka.

AGRONOMICS

Not seriously affected by Prunus necrotic ring-spot virus. Good crown and cone resistance to downy mildew, partly tolerant to Verticillium wilt. Prone to insects, especially Aphids.

ACID COMPONENTS

Alpha Acids 3 – 6% w/w
Beta Acids 4.5 – 7.0% w/w
Cohumulone 33 – 40% of alpha acids

OIL COMPONENTS

Total Oil 0.8 – 1.5 ml/100 g
Caryophyllene 3 - 6% of whole oil
Farnesene 4 - 8% of whole oil
Humulene 10 - 16% of whole oil
Myrcene 45 - 60% of whole oil
Linalool 0.5%

Type T90 Hop Pellets



Type Leaf Hops



Possible Substitutions: Centennial, Amarillo

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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