



Belgian Malts that Make Your Beer So Special

Cashmere Organic

BREWING QUALITY

Dual purpose hop. Cashmere Organic showcases flavors lemon, lime and melon, exhibits a smooth bitterness and is mildly aromatic with a subtle herbal bouquet. Is good for Pale Ale & IPA, Saison, Wild Ale, American Blonde, American Amber.



ORIGIN / HISTORY

Released in 2013 by Washington State University, it's a cross between Cascade and Northern Brewer. It contains higher alpha acid content than Cascade and twice as much humulene providing smooth bitterness and a mild citrus fruit aroma.

ACID COMPONENTS

Alpha Acids 7 – 10% w/w

Beta Acids 4 - 7% w/w

Cohumulone 20 - 24% of alpha acids **Type T90 Hop Pellets**



OIL COMPONENTS

Total Oil 0.5 - 1.8 mls/100 grams

Caryophyllene 12 - 13% of whole oil

Farnesene <1% of whole oil

Humulene 25 - 35% of whole oil

Myrcene 30 - 42% of whole oil

Type Leaf Hops



Possible Substitutions: Cascade, Amarillo, Mosaic, Citra



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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