



Belgian Malts that Make Your Beer So Special

COLUMBUS

BREWING QUALITY

Bitterness in its purest form. Super-alpha variety of American origin introduced in France at the end of the 90s. Columbus is a half-sister to Nugget. Its aroma is intense, but pleasant with hints of green fruit, citrus and ester. Some brewers add it at the end of boiling. Used in IPA, Pale Ale, Stout, Barley Wine, Lager.



ORIGIN / HISTORY

French origin. Often referred to as CTZ (Columbus, Tomahawk, Zeus), for the 3 names which were all given to what is actually the same variety.

AGRONOMICS

Good resistance to all pests and disease although showing signs of susceptibility to powdery mildew.

ACID COMPONENTS

Alpha Acids	9.5 - 12% w/w
Beta Acids	4.5 – 5.5% w/w
Cohumulone	30 - 35% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.4 – 2.0 mls/100 grams
Caryophyllene	53.7% of whole oil
Humulene	15 - 25% of whole oil
Myrcene	30 - 50% of whole oil
Monoterpene	64% of whole oil
Sesquiterpene	36% of whole oil

Type Leaf Hops



Possible Substitutions: Nugget, Simcoe, Chinook



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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