



Specialty Malts that Make Your Beer So Special

SOUTHERN CROSS

BREWING QUALITY

The aroma is characterised by a heady mix of lemon peel and pine needles layered beneath the clean spiciness which typifies this New Zealand alpha selection. The Southern Cross has an excellent essential oil profile and low Cohumulone while producing consistent levels of Alpha acid.



ORIGIN / HISTORY

New Zealand origin. Released from New Zealand's HortResearch hop breeding programme at Riwaka in 1994.

AGRONOMICS

No real disease problems (New Zealand is hop disease free).

ACID COMPONENTS

Alpha Acids	11– 15% w/w
Beta Acids	5.0 – 6.0% w/w
Cohumulone	25 - 28% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2 mls/100 grams
Caryophyllene	6.7% of whole oil
Farnesene	7.3% of whole oil
Humulene	20.8% of whole oil
Myrcene	31.8% of total oil

Leaf Hops



Possible Substitutions: Northern Brewer, Chinook

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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