



Belgian Malts that Make Your Beer So Special

SUPER ALPHA

BREWING QUALITY

A very versatile hop in the brew house where it can be used to deliver a very crisp bitter edge on the back palate as well as excellent aroma qualities. Like most New Zealand varieties the exceptional oil profile sets it apart as a hop with many applications. A mainstay in the New Zealand brewing industry since the mid 1970s', the Super Alpha can now be found in breweries throughout the Asia Pacific region where it is sought for its ability to integrate and finely balance many regional Ales and Lagers. Used in Lagers and Ales where its slight resinous character builds to develop an excellent bitterness. Mixes well with aroma varieties to create first rate new-world and classic beer styles.



ORIGIN / HISTORY

This triploid variety was bred from the New Zealand Smoothcone variety cross open pollinated at the New Zealand Horticultural Research Centre (now known as HortResearch) and released in 1976.

ACID COMPONENTS

Alpha Acids	10.0-12.0% w/w
Beta Acids	7.0-8.5% w/w
Cohumulone	36.0-39.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.3 ml/100 g
Caryophyllene	10.1% of whole oil
Farnesene	0.5% of whole oil
Humulene	33.2% of whole oil
Myrcene	29.2% of whole oil

Type Leaf Hops



Castle Malting - True Brewers know why!

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