



*Belgian Malts that Make Your Beer So Special*

## TAIHEKE

### BREWING QUALITY

**Taiheke** is a dual-purpose hop. Traditionally well employed in “new world” style pale ales; its’ refreshing citrus aroma and oils profile also work well as a refreshing finish to summer ales. Performs well when used as a single variety across multiple kettle additions or when singled out as a late gift or dry hopping duty.



### ORIGIN / HISTORY

New Zealand origin. Stemming from an early US breeding program in the 1960’s which crossed an English Fuggle with a male selection (believed to be a crossing of Fuggle and Russian Serebrianka), Taiheke was selected for its bright colour, tight compact cones and its original lychee aroma characters.

### AGRONOMICS

An early season variety with a medium yield and a vigorous growth producing cylindrical, open, loose cones. Poor storage.

### ACID COMPONENTS

Alpha Acids 5-9% w/w  
Beta Acids 5-7% w/w  
Co-Humulone 33-40% of alpha acids

**Type T90 Hop Pellets**



### OIL COMPONENTS

Total Oil 1.0 – 1.5 ml/100 g  
Myrcene 50-60% of total  
Humulene 10-20% of total  
Caryophyllene 5-10% of total  
Farnesene ~5% of total

**Type Leaf Hops**



# Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium  
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: +32 (0) 87 662095; Fax: +32 (0) 87 352234; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)  
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB