

SPECIAL OFFER



Castle Malting® in partnership with Houblons d'Alsace offers you 5 kg of **ARAMIS hop** FREE OF CHARGE for every 2 pallets of malt ordered*

ORDER NOW

* Oct 1, 2014 - while supplies last

CONTACT US!

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SPECIFICATIONS HOP ARAMIS

Technical data	
Alpha acids	6,3%
Cohumulone	20,5-21,3 %
Beta acids	3,8-4,5 %
Colupulone	41%
Total oils	1,2-1,6 ml/100g
Farnesene	2-4 mg/100 g
Myrcene	40%
Humulene	21%
Monoterpenes	46%
Sesquiterpenes	54%
Humulene/caryophyllene	2,55
Xanthohumol	0,36%
Linalool	12-16 mg/100g

Characteristics

Aramis has a very fine aroma with spicy and mild notes, slightly citrus and herbal. A new Strisselspalt-derived aroma variety with similar flavour, but with higher oil and alpha content. Aramis offers a nonlingering and refined bitterness. Aramis is the first variety from the COMPTOIR AGRICOLE breeding program. An exclusive French product from the traditional hop-growing area of Alsace.

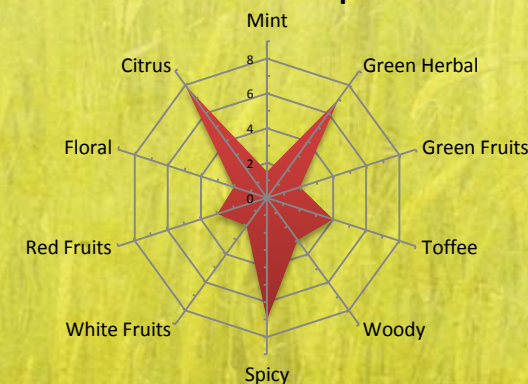
Usage

Belgian Ales, Wheat, Lager, Pilsner, Bière de Garde, Saison, Pale Ale

Brewing Qualities

Mint	Mint, Melissa, Thyme, Camphor, Sage
Green/Herbal	Hay, Green Tee, Artichoke, Leek
Green Fruits	Pear, Apple, Quince, Gooseberry, Grape
Toffee	Butter, Chocolate, Joghurt, Gingerbread, Honey, Caramel, Coffee
Woody	Lether, Tobacco, Wood barrel, Myrrh, Resin, Cognac
Spicy	Pepper, Lovage, Curry, Dill, Lavender, Anise, Nutmeg, Fennel, Jenever
White Fruits	Banana, Melon, Watermelon, Peach, Apricot, Prune, Pineapple, Litchi
Red Fruits	Blackcurrant, Strawberry, Raspberry, Blueberry, Blackberry
Floral	Jasmine, Geranium, Elderberry, Chamomile, Lily of the Valley, Rose
Citrus	Grapefruit, Orange, Lime, Lemon, Ginger, Bergamot, Citronella

ARAMIS: Raw Hops



BELGIAN BEER ARAMIS



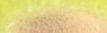
MALT

Château Pilsen 2RS	17 kg/hl
Château Munich Light®	5 kg/hl
Château Abbey®	1 kg/hl
Château Wheat Blanc	0.5 kg/hl



HOPS

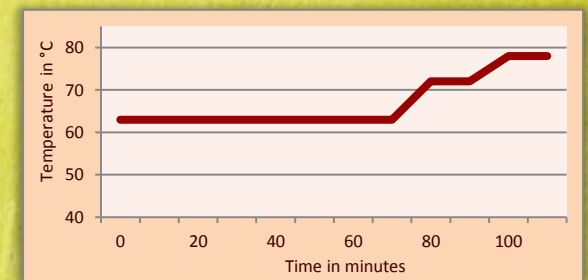
Aramis	110 g/hl
Magnum	30 g/hl



YEAST

Safbrew Abbaye	70 g/hl
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Mashing temperature



Characteristics:

Alcohol: 6 – 7 %

Original gravity: 14° Plato



Description:

Due to the combination of Château Munich Light® and Château Abbey® malts, this special beer is characterized by a rich warmth typical of wine and a unique freshness typical of beer. The hop Aramis offers this beer a very fine aroma with subtle spicy notes.

Step 1: Mashing

- Rest at 63 ° for 70 minutes
- Rest at 72 ° for 15 minutes
- Rest at 78° for 2 minutes

Step 2: Filtration

- Separate the wort from the spent grain with water at 75°C

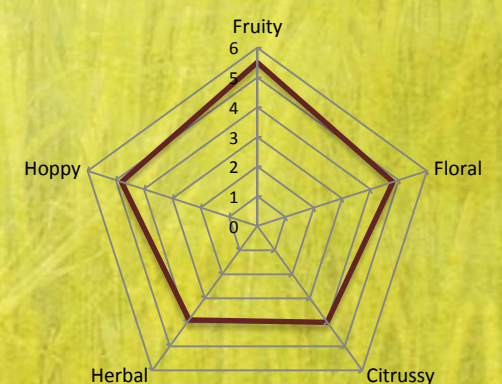
Step 3: Boiling

- Duration 85 min

Step 4: Fermentation

- Fermentation 1 day at 12°C then lagering at 2°C

ARAMIS: Beer



This recipe is provided by Castle Malting®. A successful result cannot be guaranteed. Some modifications may be required to meet the specific characteristics of ingredients and the specific technological conditions of brewery. For further information and service please contact: info@castlemalting.com