



Specialty Malts that Make Your Beer So Special

AFRICAN QUEEN

BREWING QUALITY

Dual purpose. African Queen is a South African bred high alpha hop. Expect a killer profile dominated by dank blueberries, stone fruit, black currant, gooseberries, bubblegum, lemongrass, watermelon and chilies. With such a complex aroma profile, African Queen works well on its own, or with other hop varieties to accentuate the characters that you want to bring out, including American and Belgian styles. Also works well with subtle blended beers such as those with coffee, fruit and spices.



ORIGIN / HISTORY

South African origin. African Queen cross between 91J7/25 and an SA male 94US2/118.

ACID COMPONENTS

Alpha Acids	10- 17% w/w
Beta Acids	3.9-6% w/w
Cohumulone	22 – 32% w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7 – 1.7 ml/100 grams
Caryophyllene	12 – 14% of whole oil
Farnesene	4 – 6% of whole oil
Humulene	21 – 24% of whole oil
Myrcene	28 – 33% of whole oil

Type Leaf Hops



Possible Substitutions: Ekuanot, Galena, and Galaxy



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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