



*Belgian Malts that Make Your Beer So Special*

## AHTANUM ORGANIC

### BREWING QUALITY

Used for its aromatic properties and moderate bittering. Storageability is fair to good. A very distinctive hop from the USA. Proved to be a good fit for Lagers and American Ales.



### ORIGIN / HISTORY

USA origin. An aroma-type cultivar bred by Yakima Chief Ranches. Its name is derived from the area near Yakima where the first hop farm was established in 1869 by Charles Carpenter.

### AGRONOMICS

Tolerant to downy mildew and Peronospora.

### ACID COMPONENTS

|             |                         |
|-------------|-------------------------|
| Alpha Acids | 5.0 – 8.0 % w/w         |
| Beta Acids  | 4.0 – 6.0 % w/w         |
| Cohumulone  | 30 – 35% of alpha acids |

Type T90 Hop Pellets



### OIL COMPONENTS

|               |                       |
|---------------|-----------------------|
| Total Oil     | 0.8 – 1.2 ml/100 g    |
| Caryophyllene | 9 - 12% of whole oil  |
| Farnesene     | 0 – 1.0% of whole oil |
| Humulene      | 16 - 20% of whole oil |
| Myrcene       | 50 - 55% of whole oil |

Type Leaf Hops



### Possible Substitutions:

Cascade, Amarillo



# Castle Malting - True Brewers know why!