



Belgian Malts that Make Your Beer So Special

AHTANUM

BREWING QUALITY

Used for its aromatic properties and moderate bittering. Storage ability is fair to good. A very distinctive hop from the USA. Proved to be a good fit for Lagers and American Ales. May be used in IPA, Pale Ale, Heffeweisen, American Ales, Lagers, Californian Common, Bitters.



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 | 4 – 6% w/w |
| Beta Acids | 4 – 6.5% w/w |
| Cohumulone | 30 – 35% of alpha acids |

Type T90 Hop Pellets



OIL COMPONENTS

| | |
|---------------|-----------------------|
| Total Oil | 0.5 – 1.7 ml/100 g |
| Caryophyllene | 7 - 10% of whole oil |
| Farnesene | 0.1 -1% of whole oil |
| Humulene | 12 - 20% of whole oil |
| Myrcene | 50 - 65% of whole oil |

Type Leaf Hops



Possible Substitutions:

Cascade, Amarillo, Simcoe, Centennial, Willamette

Castle Malting - True Brewers know why!

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