



Belgian Malts that Make Your Beer So Special

ALTUS ORGANIC

BREWING QUALITY

Dual-purpose hop. Altus has massive spicy, dank, and resinous aromas that lend to soft tangerine and herbal, grassy notes. Booming with high alpha and oil content, Altus is the perfect dual-purpose flavor-forward bittering hop and has changed the way we typically look at high alpha varieties. Altus can repurpose itself in many recipes for those who dare to explore the creative potentials behind this variety.



ORIGIN / HISTORY

US origin. 50% Apollo, 25% Wye Target

ACID COMPONENTS

Alpha Acids	15 – 18.5% w/w
Beta Acids	4 – 5.2% w/w
Cohumulone	26 - 29% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	3 – 4.4% ml/100 g
Farnesene	0.10 – 0.30% of whole oil
Linalool	0.9 – 1.2% of whole oil
Linalool: Alpha-Acid	0.06 - 0.7

Type Leaf Hops



Substitution: Apollo



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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