



Belgian Malts that Make Your Beer So Special

AMETHYST

Amethyst is an aroma hop from the Czech Republic and is a derivative of Saaz. It features a notably low alpha acid percentage and notes of earthy, citrus and spice.

> Aroma Hop <



Technical Data

ACID COMPONENTS

Alpha Acids	2 – 6% w/w
Beta Acids	7 – 8% w/w
Cohumulone	20 – 28% of alpha acids

OIL COMPONENTS

Total oil	0.4-1 mL/100g
Myrcene	42% of whole oil
Humulene	19% of whole oil
Caryophyllene	4.0 – 1% of whole oil

CHARACTERISTICS

It features a notably low alpha acid percentage and notes of earthy, citrus and spice. Amethyst's aroma profile is suited well to full-bodied lagers and pale ales.

TYPICAL BEER STYLES

Pale Ale, Lager

AROMA

A low alpha Czech hop said to have an earthy, citrus and spicy character.

POSSIBLE SUBSTITUTIONS

Saaz



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BREEDING PROPERTIES:

An alpha acid composition ranging from about 2% to 6% makes this hop most useful for adding aroma to your beer. Described as woody, earthy, spicy, and even citrus, these characteristics lend both rich aroma and flavor to any brew.



BREWING TIPS

- Here is some guidance for your homebrewing hop additions:
- For bittering, add hops as desired no later than 15 minutes from end of the boil.
- For aroma, add hops 5-15 minutes from end of the boil.
- For flavor, add hops 2-5 minutes from the end of the boil.
- For dry-hop character, add directly to the primary or secondary fermenter.

STORAGE

Hops have three main enemies: heat, light and oxygen.

Heat accelerates the chemical breakdown of hops including both aromatic oils and the precious alpha acids that provide most of the bitterness in beer. Always store them in the freezer at a temperature between -1 and -21 C (30F to -5F).

Hops exposed to light will break down rapidly, leaving off flavors in your beer. When possible, store your hops in a dark place and avoid exposure to sunlight.

In oxygen's presence hop oils and alpha acids will oxidize. Oxidized alpha acids lose their bitterness, and old hops will take on a "cheesy" aroma. The best container is a vacuum sealed oxygen barrier such as a vacuum packed foil pouch, typically made from a layer of food grade plastic and layer of mylar.

Note: whole hops degrade faster because of the larger surface area exposed to air. Pellets are highly compressed, and therefore age more slowly than whole hops. They also take less space and are easier to vacuum pack, which is why they are often used in home brewing and micro brewing.



Type T90 Hop Pellets



Type Leaf Hops

Stop Searching. Start Brewing.

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