



Belgian Malts that Make Your Beer So Special

ORGANIC ARAMIS



BREWING QUALITY

Aramis was created as a new variety with a similar aroma profile and polyphenol properties to Strisselspalt, but with increased and stable bitter potential. Aramis offers a more pronounced typical hop aroma with a more hop spicy and citrusy note. Used in: Organic Pilsner, Lagers, Wheat, Belgian Style Saison.



ORIGIN / HISTORY

Bred in Alsace region, France.

ACID COMPONENTS

Alpha Acids	7.9 – 8.3% w/w
Beta Acids	3.8-4.5% w/w
Cohumulone	21.5-21.7% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2-1.6 mls/100 grams
Humulene	21% of whole oil
Myrcene	40% of total oil

Leaf Hops



Possible Substitutions: Organic Willamette, Challenger, and Ahtanum



Castle Malting - True Brewers know why!

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