



Belgian Malts that Make Your Beer So Special

ARAMIS

BREWING QUALITY

It is a new breed of high alpha-acid hop with a pleasant, fruity aroma and flavor, with hints of pear and apple. The alpha levels afford use for bittering a wide range of lager and ale styles including Helles, Pilsener and light lager, Märzen, Oktoberfest and Bock. Will also suit Blond and Golden ales, Belgian Dubbel & Tripel as well as Wheat beers.



ORIGIN / HISTORY

A new variety from the Alsace region of France, A triploid variety developed as a cross between tetraploid Strisselspalt and a male seedling of WGV.

ACID COMPONENTS

Alpha Acids	7.0-8.5% w/w
Beta Acids	3.8-4.5% w/w
Cohumulone	21.5-21.7% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2-1.6 mls/100gm
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Type Leaf Hops



Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB