



Specialty Malts that Make Your Beer So Special

ARIANA ORGANIC

BREWING QUALITY

In Ariana, you will pick up black currants, peaches, pears and tropical fruit notes. Depending on the beer type and dosage this hop can impart various aroma notes such as grapefruit, cassis, geranium, gooseberry, citrus and vanilla to beer. This breeding lines is very suitable for use in dry hopping, when it imparts its most intense fruity flavors.



ORIGIN / HISTORY

Ariana is a flavour variety developed in Institute for Crop Science and Plant Breeding Hop Research Center of Hüll in Germany. The variety was developed from Herkules x male wild hopgerm plasm.

ACID COMPONENTS

Alpha Acids	9 - 13% w/w
Beta Acids	4.5 - 6% w/w
Cohumulone	40 - 45% w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5– 2.4 ml/100 grams
Caryophyllene	62 mg/100g
Humulene	205 mg/100g
Myrcene	356 mg/100g
Linalool	6 mg/100g
Farnesene	2 mg/100g

Type Leaf Hops



Possible Substitutions: Herkules

Castle Malting - True Brewers know why!

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