



Belgian Malts that Make Your Beer So Special

CASCADE

BREWING QUALITY

Dual purpose hop. Has a unique floral/spicy aroma due to abnormal levels of some of the essential oils. Popular with some brewers due to the unique character imparted to the finished beer, others object to it because of its “perfume like” hoppy flavour.



ORIGIN / HISTORY

US origin. It is an aroma variety developed in Oregon. It is the result of the open pollination of a Fuggle-type seedling that was derived from crosses with the Russian hop Serebrianka.

ACID COMPONENTS

Alpha Acids	4.5-9% w/w
Beta Acids	4.5-9% w/w
Cohumulone	30-40% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8-2 ml/100 g
Caryophyllene	4-9% of whole oil
Farnesene	4-8% of whole oil
Humulene	8-16% of whole oil
Myrcene	45-60% of whole oil
Linalool	0.3-0.6% of whole oil

Type Leaf Hops



Possible Substitutions:

Centennial, Lemondrop, Amarillo, Columbus, Ahtanum

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB