



*Belgian Malts that Make Your Beer So Special*

## Cashmere

### BREWING QUALITY

Dual purpose hop. Cashmere showcases flavors lemon, lime and melon, exhibits a smooth bitterness and is mildly aromatic with a subtle herbal bouquet. Is good for Pale Ale & IPA, Saison, Wild Ale, American Blonde, American Amber.



### ORIGIN / HISTORY

Released in 2013 by Washington State University, it's a cross between Cascade and Northern Brewer. It contains higher alpha acid content than Cascade and twice as much humulene providing smooth bitterness and a mild citrus fruit aroma.

### ACID COMPONENTS

Alpha Acids	7 – 10% w/w
Beta Acids	4 - 7% w/w
Cohumulone	20 - 24% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.5 - 1.8 mls/100 grams
Caryophyllene	12 - 13% of whole oil
Farnesene	<1% of whole oil
Humulene	25 - 35% of whole oil
Myrcene	30 - 42% of whole oil

Type Leaf Hops



**Possible Substitutions:** Cascade, Amarillo, Mosaic, Citra



# 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](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com) Registered Tournai 79754; VAT: BE0455013439;

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