



Belgian Malts that Make Your Beer So Special

COLUMBUS (TOMAHAWK)

BREWING QUALITY

Generally used for main copper hop in the form of extracts and pellets because of the exceedingly high alpha. Has shown to be very aromatic as late hops in cask ales. Used in US IPA, US Pale Ale, Stout, Barley Wine, Lager.



ORIGIN / HISTORY

US origin. Columbus, Tomahawk and Zeus, the three hop varieties with very high alpha properties, were all produced at the same time and sold to different grower groups. Since then it has been proven that Columbus and Tomahawk are the same variety (by gas chromatograph) and Zeus is so similar that it is indistinguishable from the other two in the finished product! These hops have taken the USA by storm and the acreage of all other US varieties seems to be suffering because of it. They are all labeled as Super High Alpha.

AGRONOMICS

High yielding and high alpha with generally good resistance to all pests and disease although showing signs of susceptibility to powdery mildew.

ACID COMPONENTS

Alpha Acids	14 – 20% w/w
Beta Acids	4.5 – 6% w/w
Cohumulone	28 - 35% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 – 4.5 mls/100 grams
Caryophyllene	6 - 12% of whole oil
Farnesene	<1% of whole oil
Humulene	9 - 25% of whole oil
Myrcene	25 - 55% of whole oil

Type Leaf Hops



Possible Substitutions: Nugget, Chinook

Castle Malting - True Brewers know why!

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