



Belgian Malts that Make Your Beer So Special

ARIANA

BREWING QUALITY

At the other end of the scale, with total alpha acids between 10-13% and a much higher cohumulone of 42, Ariana will appeal to brewers looking for very different characteristics from a hop, but one that results in a similar flavor profile. In Ariana raw hops, 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 hopgermplasm.

ACID COMPONENTS

Alpha Acids	12 (9 – 13) % w/w
Beta Acids	5.5 (4.5 – 6) % w/w
Cohumulone	42 (40- 42) % of alpha acids
Xanthohumol	0.5 (0.45 – 0.55) %

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.0 (1.6 – 2.4) ml/100 grams
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Possible Substitutions: Unknown



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