



Specialty Malts that Make Your Beer So Special

KAZBEK

BREWING QUALITY

Kazbek is a new variety of Czech hop. It is similar to Czech Saaz, but it has a higher alpha acid. Beer styles that typically use this hop include pilsners, lagers, Belgian-style ales, and sometimes bitters. Gives a distinguished earthy aroma to beer. In tastings it has also been described as “herbal,” “natural,” or “wild.”



ORIGIN / HISTORY

Kazbek (2009) was developed by the unique breeding of Saaz and wild hops from the Caucasian mountains.

AGRONOMICS

This variety is very durable, stable under changing climatic conditions.

ACID COMPONENTS

Alpha Acids	5 – 8 % w/w
Beta Acids	4 – 6 % w/w
Alpha/Beta Ratio	0.9 – 1.5
Cohumulone	35 – 40 % w/w
Colupulone	57 – 62 % w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.9 – 1.8 mls/100 grams
Caryophyllene	10 – 15 % of whole oil
Humulene	20 – 35 % of whole oil
Myrcene	40 – 50 % of whole oil
Farnesene	< 1.0 % w/w
Selinene	1 -3 % of whole oil
Linalool	0.3 – 0.5 % of whole oil

Type Leaf Hops



POLYPHENOLS

Total polyphenols	2.5 – 3.5 % w/w
Xanthohumol	0.3 – 0.45 % w/w

Possible Substitutions: Saaz, Sterling.

Castle Malting - True Brewers know why!

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