



*Belgian Malts that Make Your Beer So Special*

## PACIFIC GEM

### BREWING QUALITY

A high alpha hop with a pleasant aroma and useful bitterness level of 13% alpha. Pacific Gem is very fruity with distinct berryfruit aroma that is prized by many brewers.



### ORIGIN / HISTORY

New Zealand origin. A Triploid Alpha type bred from the New Zealand variety "Smoothcone" crossed with Californian Late Cluster x Fuggle. Developed through the hop breeding programme of the New Zealand Horticultural Research Centre known now as HortResearch and released in 1987.

### AGRONOMICS

No real disease problems (New Zealand is hop disease free).

### ACID COMPONENTS

Alpha Acids	11 - 15% w/w
Beta Acids	8.2% w/w
Cohumulone	38.5% of alpha acids

T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.4 mls/100 grams
Caryophyllene	6.56% of whole oil
Farnesene	0.048% of whole oil
Humulene	17.97% of whole oil
Myrcene	55.35% of total oil

Leaf Hops



Possible Substitutions: Cluster



# 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),  
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