



Specialty Malts that Make Your Beer So Special

POLARIS

BREWING QUALITY

The high oil content guarantees an intense aroma with nuances of eucalyptus, peppermint, and citrus fruit. Polaris is suited for use in top and bottom fermenting beers. The special fresh and fruity characteristic can be individually adjusted to the existing taste profile of the beer. Polaris brewed beers are very impressive by their quality of bitterness, and the enhanced aroma profile. The special fruitiness of this hop can be worked out by dry-hopping. Typical beer styles that use this hop include lagers, ales, pale ales, IPAs.



ORIGIN / HISTORY

Polaris appeared in the year 2000 and is a cross between 2 Hüller breeding varieties, one of which is a descendent of the variety Opal.

AGRONOMICS

Tolerant to wilt; susceptible to downy mildew, good resistance to powdery mildew.

ACID COMPONENTS

Alpha Acids	19 – 23 % w/w
Beta Acids	4 – 6 % w/w
Cohumulone	22 - 28 % w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	4.1 – 4.4 mls/100 grams
Caryophyllene	8 - 13 % of whole oil
Humulene	20 - 35 % of whole oil
Myrcene	35 - 55 % of whole oil
Farnesene	< 1,0 % w/w
Linalool	0.1 – 0.4 % of whole oil

Type Leaf Hops



POLYPHENOLS

Xanthohumol	0.7 – 1.0 % w/w
-------------	-----------------

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; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

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

