



*Belgian Malts that Make Your Beer So Special*

## SANTIAM

### BREWING QUALITY

A newly developed American aroma hop that contains noble hop characteristics. Is used in Lager, US Ales, Pilsner, Belgian Tripel and other Belgian-Styles, Kölsch, Bock, Munich Helles.



### ORIGIN / HISTORY

USA origin. Triploid aroma selection using a diploid Tettnang clone and a tetraploid Hallertauer. Released in 1997.

### AGRONOMICS

Resistant to downy mildew.

### ACID COMPONENTS

Alpha Acids	4 – 7% w/w
Beta Acids	6 – 8% w/w
Cohumulone	22 - 24% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.3 – 1.5 mls/100 grams
Caryophyllene	7 - 8% of whole oil
Farnesene	13 - 16% of whole oil
Humulene	23 - 26% of whole oil
Myrcene	27 - 36% of whole oil

Type Leaf Hops



**Possible Substitutions:** Tettnang, Select Spalt



# Castle Malting - True Brewers know why!