



Belgian Malts that Make Your Beer So Special

TAIHEKE ORGANIC

BREWING QUALITY

Dual purpose hop.

Traditionally well employed in “new world” style pale ales; its’ refreshing citrus aroma and oils profile also work well as a refreshing finish to summer ales. Performs well when used both as a single variety across multiple kettle additions or when singled out as a late gift.



ORIGIN / HISTORY

New Zealand origin. Stemming from an early US breeding program in the 1960’s which crossed an English Fuggle with a male selection (believed to be a crossing of Fuggle and Russian Serebrianka), Taiheke was selected for its bright colour, tight compact cones and its original lychee aroma characters.

AGRONOMICS

An early season variety with a medium yield and a vigorous growth producing cylindrical, open, loose cones.

ACID COMPONENTS

Alpha Acids	5 – 9% w/w
Beta Acids	5.0 – 5.5% w/w
Cohumulone	33 – 40% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.1 ml/100 grams
Caryophyllene	5.4% of whole oil
Farnesene	6% of whole oil
Humulene	14.5% of whole oil
Myrcene	53.6 % of total oil

Leaf Hops



Possible Substitutions: not known



Castle Malting - True Brewers know why!

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