



Belgian Malts that Make Your Beer So Special

TAIHEKE

BREWING QUALITY

Taiheke is a 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 as a single variety across multiple kettle additions or when singled out as a late gift or dry hopping duty.



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. Poor storage.

ACID COMPONENTS

Alpha Acids 5-9% w/w
Beta Acids 5-7% w/w
Co-Humulone 33-40% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.0 – 1.5 ml/100 g
Myrcene 50-60% of total
Humulene 10-20% of total
Caryophyllene 5-10% of total
Farnesene ~5% of total

Type Leaf Hops



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

