



Belgian Malts that Make Your Beer So Special

HORIZON

BREWING QUALITY

Good potential as a medium alpha, good aroma, dual purpose hop. Has a low co-humulone, which results in a clean tasting beer.



ORIGIN / HISTORY

US origin. Horizon is a high alpha-aroma cultivar, a diploid seedling result of a cross made in 1970 between the USDA 65009 female plant (with Brewers Gold and Early Green lineage) and the male plant 64035M. It was released as a commercial variety in 1998.

AGRONOMICS

Susceptible to downy mildew, Pseudoperonospora.

ACID COMPONENTS

| | |
|-------------|-------------------------|
| Alpha Acids | 10 – 17% w/w |
| Beta Acids | 6.5 – 8.5% w/w |
| Cohumulone | 17 - 22% of alpha acids |

Type T90 Hop Pellets



OIL COMPONENTS

| | |
|---------------|-------------------------|
| Total Oil | 1.2 – 2.6 mls/100 grams |
| Caryophyllene | 5 - 6% of whole oil |
| Farnesene | 2% of whole oil |
| Humulene | 8 - 10% of whole oil |
| Myrcene | 65 - 70% of whole oil |

Type Leaf Hops



Possible Substitutions: Magnum

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

