AHTANUM ORGANIC

BREWING QUALITY
Used for its aromatic properties and moderate bittering. Storageability is fair to good. A very distinctive hop from the USA. Proved to be a good fit for Lagers and American Ales.

ORIGIN / HISTORY
USA origin. An aroma-type cultivar bred by Yakima Chief Ranches. Its name is derived from the area near Yakima where the first hop farm was established in 1869 by Charles Carpenter.

AGRONOMICS
Tolerant to downy mildew and Peronospora.

ACID COMPONENTS
- Alpha Acids: 5.0 – 8.0 % w/w
- Beta Acids: 4.0 – 6.0 % w/w
- Cohumulone: 30 – 35% of alpha acids

OIL COMPONENTS
- Total Oil: 0.8 – 1.2 ml/100 g
- Caryophyllene: 9 - 12% of whole oil
- Farnesene: 0 – 1.0% of whole oil
- Humulene: 16 - 20% of whole oil
- Myrcene: 50 - 55% of whole oil

Possible Substitutions:
Cascade, Amarillo

Castle Malting - True Brewers know why!