



*Belgian Malts that Make Your Beer So Special*

## APOLLO

### BREWING QUALITY

A super high alpha variety with citrus notes, emphasis on orange, resiny, spicy. Used in American Ales.



### ORIGIN / HISTORY

USA origin. Cultivated as a result of a cross in 2000 at Golden Gate Roza Hop Ranches in Prosser, Wash., United States and has been asexually reproduced in Prosser, Wash., United States.

### AGRONOMICS

Resistant to powdery mildew and downy mildew.

### ACID COMPONENTS

Alpha Acids	15 – 19% w/w
Beta Acids	5.5 – 8.0% w/w
Cohumulone	24 - 28% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.5 – 2.5 mls/100 grams
Caryophyllene	14 – 20% of whole oil
Farnesene	<1% of whole oil
Humulene	20 - 35% of whole oil
Myrcene	30 - 55% of whole oil

Type Leaf Hops



Possible Substitutions: Magnum, Columbus



# 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),  
Tel.: +32 87 662095 [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com) Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB