ORGANIC ARAMIS

BREWING QUALITY
Aramis was created as a new variety with a similar aroma profile and polyphenol properties to Strisselspalt, but with increased and stable bitter potential. Aramis offers a more pronounced typical hop aroma with a more hop spicy and citrussy note. Used in: Organic Pilsner, Lagers, Wheat, Belgian Style Saison.

ORIGIN / HISTORY
Bred in Alsace region, France.

ACID COMPONENTS
- Alpha Acids: 7.9 – 8.3% w/w
- Beta Acids: 3.8-4.5% w/w
- Cohumulone: 21.5-21.7% of alpha acids

OIL COMPONENTS
- Total Oil: 1.2-1.6 mls/100 grams
- Humulene: 21% of whole oil
- Myrcene: 40% of total oil

Possible Substitutions: Organic Willamette, Challenger, and Ahtanum

Castle Malting - True Brewers know why!