



*Belgian Malts that Make Your Beer So Special*

## Aramis

### **BREWING QUALITY**

Aramis is the product of a 2002 cross between the French variety Strisselspalt and the English variety WGV (Whitbread Golding Variety). It has very fine aromas, which it has inherited from the Strisselspalt line. May be used in Lager blonde, Saison, Pale Ale, Pils, Belgian triple.



### **ORIGIN / HISTORY**

Aramis is grown and harvested in Alsace, France.

### **AGRONOMICS**

Aramis has sweet, spicy notes, with hints of citrus and herbs. Its aroma and alpha acid content allow it to be used at all stages of hopping.

### **ACID COMPONENTS**

Alpha Acids 6-8.5% w/w  
Beta Acids 3.5-5.5% w/w  
Co-Humulone 21-28% of alpha acids

#### **Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil 1.2-1.6 ml/100 g  
Myrcene 40%  
Humulene 21%  
Monoterpene 46%  
Coluplone 42.1-42.2%  
Sesquiterpene 54%  
Caryophyllene 2.55%  
Linalool 12-16 mg

#### **Type Leaf Hops**



**Possible Substitutions:** Willamette, Challenger, and Ahtanum

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La Malterie du Château SA (Castle Malting)

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