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: 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: Willamette, Challenger, and Ahtanum

Castle Malting - True Brewers know why!

Headquarter: Chemin du Couloury 1 4800 Lambermont Belgium
Malting plant: Rue de Mons 94 7970 Béloeil Belgium
Tel: +32 (0) 87 681381 Fax: +32 (0) 87 352234
E-mail: info@castlemalting.com BIC: BBRUEBEB
Registered Tournai 79754 VAT: BE.455013439 Bank account: 370-0905456-48 IBAN: BE11 3700 9054 5648