



Belgian Malts that Make Your Beer So Special

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 citrusy 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

T90 Hop Pellets



OIL COMPONENTS

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

Leaf Hops



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 Beloeil
Belgium

Tel: +32 (0) 87 681381
Fax: +32 (0) 87 352234
E-mail: info@castlemalting.com
BIC: BBRUBEBB

Registered Tournai 79754
VAT: BE.455013439
Bank account: 370-0905456-48
IBAN: BE11 3700 9054 5648