



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

Castle Malting - True Brewers know why!

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