



*Belgian Malts that Make Your Beer So Special*

## Archer

### **BREWING QUALITY**

An English hop that's best used as a late aroma hop to get the most of its unique aroma. Archer originates from the UK and has overtones that include apricot and peach with other floral hints that round out into a nice bouquet of hoppiness.



### **ORIGIN / HISTORY**

UK origin, Archer is a seedling of Sovereign, a semi-dwarf. It was planted along with Minstrel® as part of the Charles Faram Hop Development Programme and released in 2013.

### **AGRONOMICS**

Archer is an aroma hop. It combines classic British aroma with a citrus twist. Useful as copper and dry hop additions. Floral aroma with delicate hints of lime and peach.

### **ACID COMPONENTS**

Alpha Acids 4-6% w/w  
Beta Acids 2-3% w/w  
Co-Humulone 32-38% of alpha acids

### **Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil 0.6-0.8 ml/100 g  
Myrcene 20.0 – 25.0% of whole oil  
Humulene 26.0 – 30.0% of whole oil  
Farnesene 0.4% of whole oil

### **Type Leaf Hops**



**Possible Substitutions:** none



# **Castle Malting - True Brewers know why!**

La Malterie du Château SA (Castle Malting)

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