



*Belgian Malts that Make Your Beer So Special*

## Aurum

### **BREWING QUALITY**

Aurum has exceptionally fine and delicate classic hop aromas with spicy-herbal notes and depending on the timing of its addition — fresh citrus aromas. It is especially suited for traditional, hop-accented beers that are harmoniously balanced for high drinkability. Typically, Aurum hops are frequently chosen for the last hop addition.



### **ORIGIN / HISTORY**

Aurum is a very fine aroma variety hop recently bred by the Hop Research Center in Hüll, Germany. A descendant of the Tettninger variety, Aurum was approved in 2020.

### **AGRONOMICS**

It exhibits excellent plant health and strong agronomic performance. The delicately spicy hop aroma, medium intensity, and harmonious bitterness make this hop ideally suited for premium-quality pilsner beers. Based on its high total oil content, Aurum has a strong aroma potential. Depending on the timing and quantity of its addition, it contributes a broad spectrum of aromas to beer ranging from classic hoppy spiciness to fresh and delicate citrus notes. The bitterness characteristics of the hop remain consistently fine and pleasantly mild throughout.

### **ACID COMPONENTS**

Alpha Acids 4.7% w/w  
Beta Acids 5.6% w/w  
Beta/Alpha 1.2  
Co-Humulone 20% of alpha acids

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



**Possible Substitutions:** Tettninger

#### **Type Leaf Hops**



# Castle Malting - True Brewers know why!

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