



Belgian Malts that Make Your Beer So Special

Cashmere

BREWING QUALITY

Dual purpose hop. Cashmere showcases flavors lemon, lime and melon, exhibits a smooth bitterness and is mildly aromatic with a subtle herbal bouquet. Is good for Pale Ale & IPA, Saison, Wild Ale, American Blonde, American Amber.



ORIGIN / HISTORY

Released in 2013 by Washington State University, it's a cross between Cascade and Northern Brewer. It contains higher alpha acid content than Cascade and twice as much humulene providing smooth bitterness and a mild citrus fruit aroma.

ACID COMPONENTS

Alpha Acids	7 – 10% w/w
Beta Acids	4 - 7% w/w
Cohumulone	20 - 24% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.5 - 1.8 mls/100 grams
Caryophyllene	12 - 13% of whole oil
Farnesene	<1% of whole oil
Humulene	25 - 35% of whole oil
Myrcene	30 - 42% of whole oil

Type Leaf Hops



Possible Substitutions: Cascade, Amarillo, Mosaic, Citra



Castle Malting - True Brewers know why!