



Belgian Malts that Make Your Beer So Special

ORGANIC CHINOOK

BREWING QUALITY

A high alpha acid hop with a very unusual aroma profile. Released in 1985 and becoming increasingly more popular, Chinook has a very strong grapefruit character in both the rub of the hop and in the beer. Ideal for one-off and seasonal specials



ORIGIN / HISTORY

US origin. Developed from a cross between a Petham Golding and a US selected male with high alpha acids and good storageability.

AGRONOMICS

Maturing mid to late season. The cones are long, medium compact with outward turning petals. Tolerant to infection with Prunus necrotic ring-spot virus, moderately tolerant to Downy Mildew. Not excessively sensitive to insects.

ACID COMPONENTS

Alpha Acids	11 – 15% w/w
Beta Acids	3.0 – 4.0% w/w
Cohumulone	29 – 35% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 – 2.5 mls/100 grams
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Possible Substitutions: Columbus, Northern Brewer, Nugget



Castle Malting - True Brewers know why!

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