



Belgian Malts that Make Your Beer So Special

PACIFICA **(formerly Pacific Hallertau)**

BREWING QUALITY

Pacifica displays classic Hallertau citrus and floral aroma character which selectors mark as a real standout. The aroma is supported by a generous oils profile making selection possible for several beer styles from this stylish hop. Used in traditional German lager styles and is finding wider application to a new generation through the international craft market's insatiable thirst for Pale Ale.



ORIGIN / HISTORY

New Zealand origin. A triploid aroma type developed through the HortResearch, New Zealand Hop Breeding programme. Pacifica was released on completion of successful brewing trials in 1994.

AGRONOMICS

No real disease problems (New Zealand is hop disease free).

ACID COMPONENTS

Alpha Acids	4 – 8% w/w
Beta Acids	6.0% w/w
Cohumulone	25% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.0 mls/100 grams
Caryophyllene	16.7% of whole oil
Farnesene	0.2% of whole oil
Humulene	50.9% of whole oil
Myrcene	12.5% of whole oil

Type Leaf Hops



Possible Substitutions: Hallertauer Hersbrucker

Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: +32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB