



Belgian Malts that Make Your Beer So Special

Tango

BREWING QUALITY

Tango is a German hop with amazing agriculture and brewing benefits released in late 2020 early 2021. Combination of Green Pineapple, Citrus and Passion Fruit. Tango is excellent for kettle hopped beers, in late and dry-hopped beers, pleasantly mild bitterness, excellent drinkability.



ORIGIN / HISTORY

German origin, its grandmother is Hallertauer Tradition.

AGRONOMICS

Its high oil content also makes it extremely efficient and can be used across a broad spectrum of beer styles. Wide spectrum of aroma notes, pleasantly hoppy and green notes, resinous and woody nuances, citrusy, fruity

ACID COMPONENTS

Alpha Acids 7.5-11% w/w
Beta Acids 6 – 10% w/w
Co-Humulone 20 - 25% of alpha acids
Xanthohumol 0.6 (0.5 – 0.8)

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 2.4 – 4.0 ml/100 g

Type Leaf Hops



Possible Substitutions: Hallertauer Tradition, Perle

Castle Malting - True Brewers know why!

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