



*Specialty Malts that Make Your Beer So Special*

## WAIMEA

### BREWING QUALITY

A new world flavor hop selected originally for alpha content and quality bitterness but now for its genuine dual purpose capability in delivery of unique fresh crushed citrus aroma and flavor notes. Can be used across a wide array of styles and dry hopping applications in IPA's or big Imperial-style Lagers.



### ORIGIN / HISTORY

Released in 2012 from the New Zealand Plant and Food Research hop breeding program in Riwaka, selected initially for alpha production, Waimea is a granddaughter of Pacific Jade and commercialized on dual purpose capability.

### AGRONOMICS

Waimea enjoys the relatively disease free environment of New Zealand, and has not been associated with any mildews or fungus.

### ACID COMPONENTS

Alpha Acids	16.0 – 19.0 % w/w
Beta Acids	7.0 – 9.0 % w/w
Cohumulone	22.0 – 24.0 % w/w

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	2.1 mls/100 grams
Caryophyllene	2.6 % of whole oil
Humulene	9.5 % of whole oil
Myrcene	60.0 % of whole oil
Farnesene	5.0 % of whole oil

Type Leaf Hops



**Castle Malting - True Brewers know why!**

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;  
Tel.: +32 87 662095 [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com) Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB

