



*Belgian Malts that Make Your Beer So Special*

## CHINOOK

### BREWING QUALITY

A high alpha acid hop with a very unusual aroma profile. 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

Developed from a cross between a Petham Golding and a US selected male with high alpha acids and good storage ability. Released in 1985 and is becoming increasingly more popular.

### AGRONOMICS

Maturing mid to late season. 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 - 4% w/w
Cohumulone	29 - 35% of alpha acids

**T90 Hop Pellets**



### OIL COMPONENTS

Total Oil	1.5 - 2.7 mls/100 grams
Caryophyllene	9 - 11% of whole oil
Farnesene	<1% of whole oil
Humulene	18 - 25% of whole oil
Myrcene	20 - 40% of total oil

**Leaf Hops**



**Possible Substitutions:** Northern Brewer, First Gold, Perle



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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