

**PREMIUM QUALITY
INGREDIENTS FOR
YOUR BEERS**



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About Us



DVKSP Impex Pvt. Ltd. leads in the area of import and export for variety of Breweries products. Becoming experts for this business doesn't happen overnight. To achieve this success, we worked very hard in all aspect of the industry. We believe in building the trustful and long-term trading relationship with our global clientele. We are relied on for serving the most qualitative products from across the globe.

At DVKSP, our first earning is 100% satisfaction of our clients for making deal with us.

CORE VALUES

No company can accomplish success without following some strong key aspects and principles of business. That also applies with our success as well. Being ethical to achieve success not an easy task; however, we did it with help of our core strength spots:

- No compromising with quality of products
- Commitment for timely delivery
- Dedication and passion for Brewing sector
- Transparent working strategy
- No hidden costs

OUR COVERAGE

We run to be the leading name of sale and distribution of our products across the world by constantly accomplishing expectations of customers.

With enough information and backing from familiar workforce, we are able to take gain of the numerous import & export business prospects for both purchasing and sales. So, we have expanded company on the scale which helps us to attain utmost position in the worldwide market. The Company is mainly involved in exporting to major countries like Northern and Southern Americas, Canada, China, Japan, UK, France, Slovenia, Croatia and Germany.

OUR PORTFOLIO

We are one of the prime platforms in the world with a diverse portfolio of owned as well as partner brands. We believe in quality instead of quantity, so serving the paramount qualitative products to our worldwide clients. We are involved in large scale distribution of Breweries products throughout the world. DVKSP believes in serving devoted solutions to our customers in friendly manner that make our relation more strong for future prospects.

Infrastructure



3

Cold Storage Warehouse for Hops



For optimum preservation of hops' valued qualities, they should be stored as cold as possible (30 to -5 degrees F, or -1 to -21 degrees C) and away from air. The compression of hops into bales, pellets, and plugs helps protect all but the surface layers from air. Even so, air penetrates and causes some oxidation. Cold temperatures slow the oxidation process. Because some hop varieties don't store as well as others, at some point in the season hop brokers take all remaining unsold bales of poor-storing hops and turn them into pellets.

At our Cold Storage warehouse, we are managing international standards. All our varieties stored in Palettes. Customer are most welcome to visit our cold storage.

Warehouse for Malts



Malt in general can store for long periods of time if kept in a clean dry environment. The majority of malts are below 5.0% moisture, and quite simply at that low moisture very little can sustain life. Molds won't grow, and many grain related insects will not be able to thrive in an environment that dry. There are some specialty malts that have higher moisture levels, and keeping all things equal, would not stand the test of time as well as malt that is below 5%.

At our Malt warehouse, we are managing international standards to store all our malt varieties. All our varieties stored in Palettes. Customer are most welcome to visit our Malt Warehouse.

4



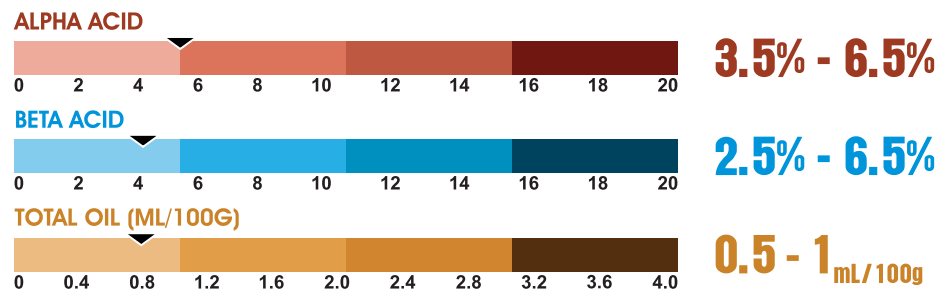
AROMA HOP

HALLERTAU

COUNTRY : GERMANY
AROMA VALUES : Earthy, Herbal
BEER STYLES : Lagers, Pilsners, Weizens, Beglain-Style Ales, Altbier, Lambic, Kölsch, Munich Helles



BREWING VALUES :



SPECIFICATION :

Alpha Acids	3.5 – 6.5%
Beta Acids	2.5 – 6.5%
Co-Humulone	23 – 26%
Total Oil	0.5 – 1 mL / 100g
B-Pinene	0.2 – 0.6% of total oil
Myrcene	18 – 25% of total oil
Linalool	0.6 – 1% of total oil
Caryophyllene	10 – 15% of total oil
Farnesene	1.0% of total oil
Humulene	35 – 45% of total oil
Geraniol	0.1 – 0.6% of total oil

SUMMARY :

The classic German aroma hop associated with Bavarian-style lager beers, distinguished by an intense, pleasantly harmonic bitterness. At one time, the major Hallertau landrace variety with a highly acclaimed aroma profile.

POSSIBLE SUBSTITUTE :

HALLERTAU MITTELFRUH
 TRADITION
 MT. HOOD



AROMA HOP

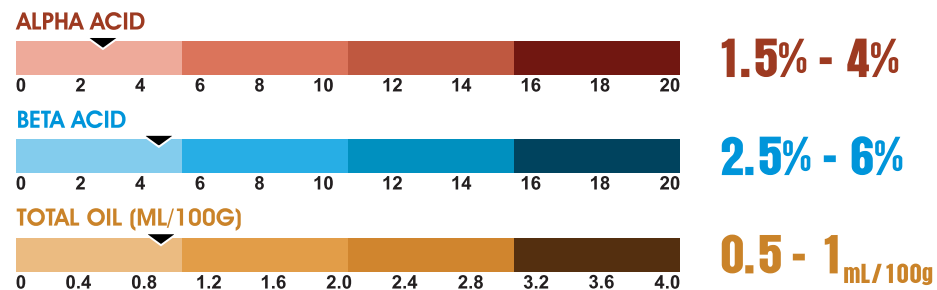
HERSBRUKER



COUNTRY : GERMANY
AROMA VALUES : Earthy, Citrus
BEER STYLES : Lager, Pilsner, Bock, Wheat, German ales



BREWING VALUES :



SPECIFICATION :

Alpha Acids	1.5 – 4%
Beta Acids	2.5 – 6%
Co-Humulone	17 – 25%
Total Oil	0.5 – 1 mL / 100g
Myrcene	15 – 30% of total oil
Linalool	0.5 – 1% of total oil
Caryophyllene	8 – 13% of total oil
Farnesene	1.0% of total oil
Humulene	20 – 30% of total oil
Geraniol	0% of total oil

SUMMARY :

Looking to improve the moderate hop qualities of a Belgian or German Brew? German Hersbrucker Hop Pellets provide the ideal aroma additions with it's moderately floral qualities and fruity undertones.

POSSIBLE SUBSTITUTE :

HALLERTAU
 GALENA
 SPALT



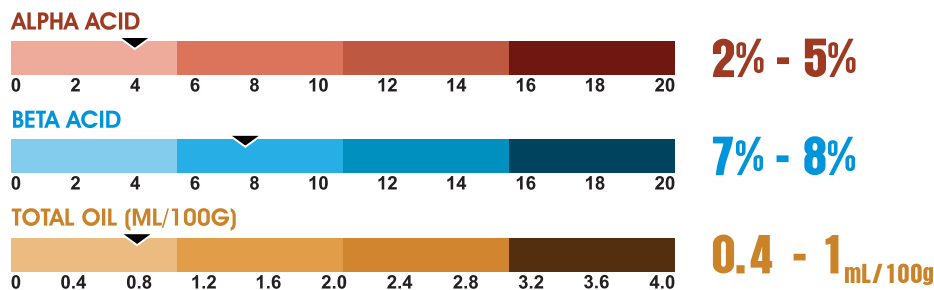


AROMA HOP HALLERTAU MITTLFRUH



COUNTRY : GERMANY
AROMA VALUES : Floral, Citrus, Spicy
BEER STYLES : Tock Ales, Altbiers, Belgian ales, Continental style lagers. Pilsner, Bock, Lager, Wheat

BREWING VALUES :



SPECIFICATION :

Alpha Acids	2 – 5%
Beta Acids	7 – 8%
Co-Humulone	23 – 28%
Total Oil	0.4 – 0.8 mL / 100g
B-Pinene	0.5 – 0.8% of total oil
Myrcene	26 – 40% of total oil
Linalool	0.4 – 0.6% of total oil
Caryophyllene	6 – 9% of total oil
Farnesene	14 – 20% of total oil
Humulene	15 – 30% of total oil
Geraniol	0 – 2% of total oil

SUMMARY :

One of the noble German Hops to lend it's qualities to continental lagers and European Ales, the Hallertau Mittelfruh Hop enjoys world renown for it's elegant, sweet and earthy aromas merged with a harmonic bitterness.

POSSIBLE SUBSTITUTE :

HALLERTAU
TRADITION

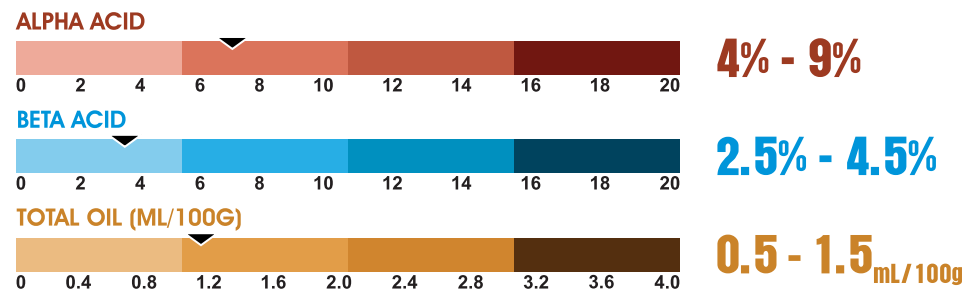


AROMA HOP HALLERTAU PERLE



COUNTRY : GERMANY
AROMA VALUES : Floral, Fruity, Spicy, Herbal
BEER STYLES : Pale Ales, Porters, Stouts, Lagers, Weizen, Altbier, Barley Wines, Kolsch

BREWING VALUES :



SPECIFICATION :

Alpha Acids	4 – 9%
Beta Acids	2.5 – 4.5%
Co-Humulone	29 – 35%
Total Oil	0.5 – 1.5 mL / 100g
Myrcene	20 – 35% of total oil
Caryophyllene	10 – 20% of total oil
Farnesene	1.0% of total oil
Humulene	35 – 55% of total oil
Geraniol	0% of total oil

SUMMARY :

The German Perle hop was originally released in 1978 the same year brewing became legal in the United States. Due to a clerical omission wine making had been legal for sometime, but not beer. Perle hops offer a sweet, slightly fruity, slightly spicy aroma and flavor.

POSSIBLE SUBSTITUTE :

CHALLENGER
NORTHERN BREWER
SUPER STYRIAN AURORA



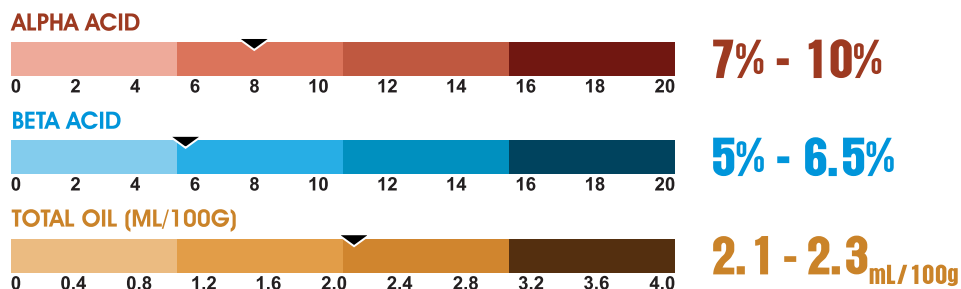


AROMA HOP MANDARINA BAVARIA

COUNTRY : GERMANY
AROMA VALUES : Fruity, Citrus
BEER STYLES : Lager, Pilsner, Bock, Wheat, German Ales



BREWING VALUES :



SPECIFICATION :

Alpha Acids	7 – 10%
Beta Acids	5 – 6.5%
Co-Humulone	31 – 35%
Total Oil	2.1 – 2.3 mL / 100g
Myrcene	70 – 72% of total oil
Caryophyllene	1 – 5% of total oil
Farnesene	1.0% of total oil
Humulene	5 – 15% of total oil
Geraniol	0% of total oil

SUMMARY :

This citrusy, fruity lovechild of Cascade, Hallertau Blanc, and Hüll Melon, the Mandarina Bavaria is a delightful aroma hop that sits comfortably at around 7.0-10.0%. With a super intense bouquet of orange candy and tangerine notes, this citrus-bomb is the perfect addition to your favorite Northeastern-style IPAs.

POSSIBLE SUBSTITUTE :

NOT AVAILABLE

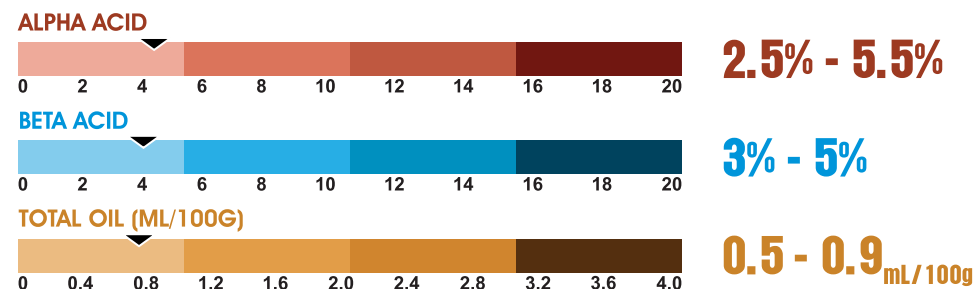


AROMA HOP SPALTER

COUNTRY : GERMANY
AROMA VALUES : Earthy, Herbal
BEER STYLES : Lager, Ale, Wheat



BREWING VALUES :



SPECIFICATION :

Alpha Acids	2.5 – 5.5%
Beta Acids	3 – 5%
Co-Humulone	22 – 29%
Total Oil	0.5 – 0.9 mL / 100g
Myrcene	20 – 35% of total oil
Linalool	0.5 – 0.8% of total oil
Caryophyllene	8 – 13% of total oil
Farnesene	12 – 18% of total oil
Humulene	20 – 30% of total oil
Geraniol	0% of total oil

SUMMARY :

Spalt hops is only grown in the Spalt, Germany region, and in limited quality. Its available on the markets, and is a part of beers found around the world. The small tight cones are harvested early to mid season after a vigorous growing cycle. Spalt Hops is tolerant to verticillium wilt as well as downy mildew which gives it a leg up in today's day and age of hop horticulture.

POSSIBLE SUBSTITUTE :

SAAZ
TETTANGER
HALLERTAU



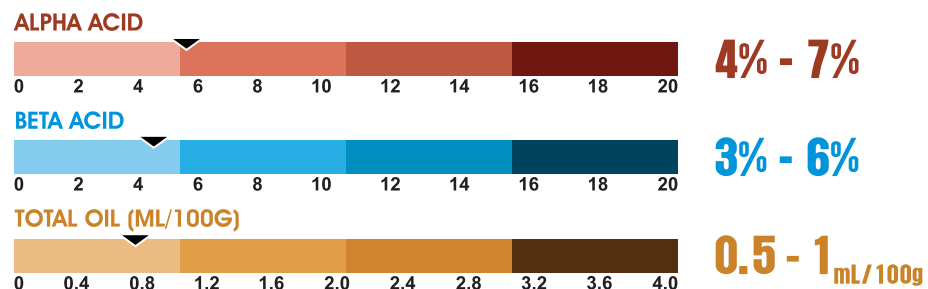


AROMA HOP TRADITION

COUNTRY : GERMANY
AROMA VALUES : Floral, Fruity, Herbal
BEER STYLES : Lager, Pilsner, Ale, Wheat



BREWING VALUES :



SPECIFICATION :

Alpha Acids	4 – 7%
Beta Acids	3 – 6%
Co-Humulone	24 – 30%
Total Oil	0.5 – 1 mL / 100g
Myrcene	17 – 32% of total oil
Caryophyllene	10 – 15% of total oil
Farnesene	1.0% of total oil
Humulene	35 – 50% of total oil
Geraniol	0% of total oil

SUMMARY :

Typical alpha: 5.0-7.0%. A close descendant of Hallertau Mittelfruh bred for disease resistance and larger yields. Very refined, sweet aroma. Use for aroma and flavor additions in German lagers.

POSSIBLE SUBSTITUTE :

HALLERTAU
MITTELFRUH

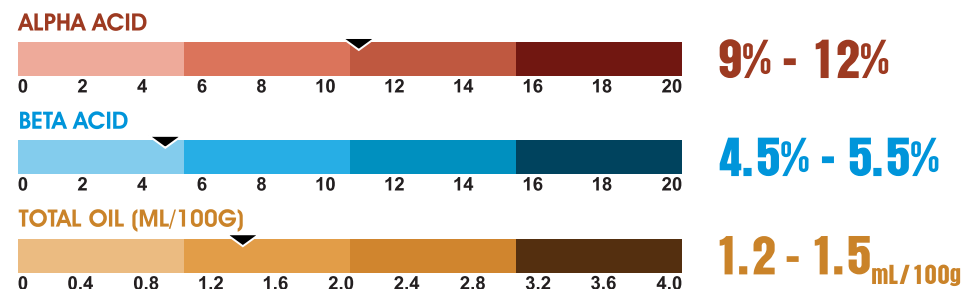
AROMA HOP HALLERTAU BLANC



COUNTRY : GERMANY
AROMA VALUES : Floral, Citrus, Spicy, Herbal
BEER STYLES : Lager, Pilsner, Bock, Wheat, German Ales



BREWING VALUES :



SPECIFICATION :

Alpha Acids	9 – 12%
Beta Acids	4.5 – 5.5%
Co-Humulone	22 – 26%
Total Oil	1.2 – 1.5 mL / 100g
Myrcene	50 – 75% of total oil
Caryophyllene	0 – 2% of total oil
Farnesene	1% of total oil
Humulene	0 – 3% of total oil
Geraniol	0% of total oil

SUMMARY :

Fresh lemongrass, white grapes, pineapple, passionfruit, and wild gooseberry tones make up the bouquet of this decadent aroma hop. A daughter of Cascade, this hop was bred specifically for the needs of the American Craft Beer scene. Less dank than it's cousins, the clean profile of this hop truly shines when added as a whirlpool and/or dry hop addition.

POSSIBLE SUBSTITUTE :

NELSON SAUVIN

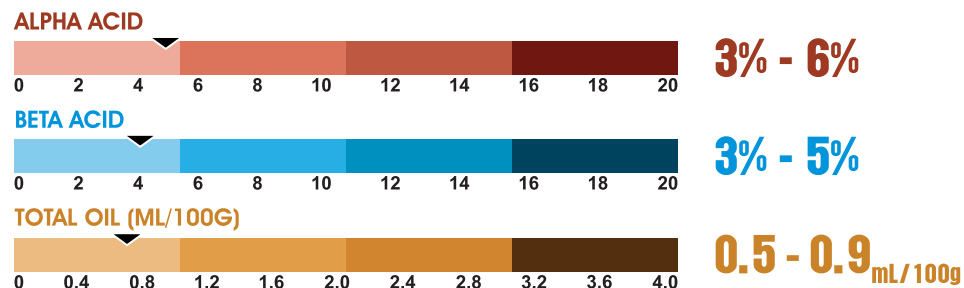


AROMA HOP TETTNANG

COUNTRY : GERMANY
AROMA VALUES : Spicy, Herbal
BEER STYLES : German Style Ale, Wheat, Pilsner, Lager



BREWING VALUES :



SPECIFICATION :

Alpha Acids	3 – 6%
Beta Acids	3 – 5%
Co-Humulone	22 – 29%
Total Oil	0.5 – 0.9 mL / 100g
Myrcene	20 – 35% of total oil
Linalool	0.4 – 0.9% of total oil
Caryophyllene	6 – 11% of total oil
Farnesene	16 – 24% of total oil
Humulene	20 – 30% of total oil
Geraniol	0% of total oil

SUMMARY :

The German Tett nang hops are a landrace variety of noble hops with a spicy, floral, fruity flavor and aroma. The go to hop for many German Ales and lagers, It gets its name from the region where it originally started growing, Tett nang

POSSIBLE SUBSTITUTE :

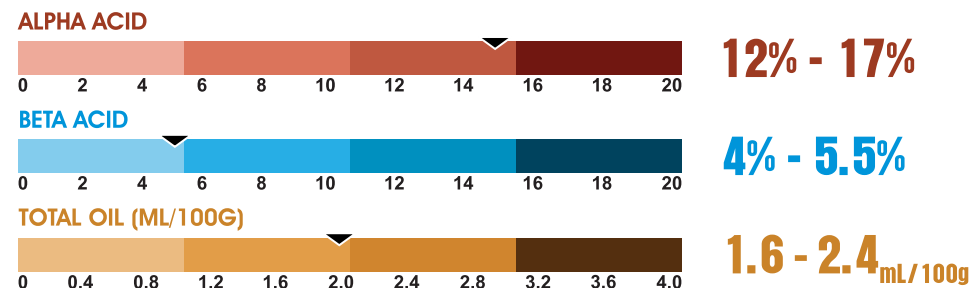
FUGGLE
GERMAN SPALTER

BITTERING HOP HALLERTAUER HERKULES

COUNTRY : GERMANY
AROMA VALUES : Citrus, Fruity
BEER STYLES : Pilsner, Lager, Belgian-style Ale



BREWING VALUES :



SPECIFICATION :

Alpha Acids	12 – 17%
Beta Acids	4 – 5.5%
Co-Humulone	32 – 38%
Total Oil	1.6 – 2.4 mL/100g
Myrcene	30 – 50% of total oil
Caryophyllene	7 – 12% of total oil
Farnesene	1.0% of total oil
Humulene	30 – 45% of total oil
Geraniol	0 – 0% of total oil

SUMMARY :

Originally bred in Hull, Germany, Herkules is a descendant of Hallertau and Hull primarily used for bittering.

POSSIBLE SUBSTITUTE :

HALLERTAU MAGNUM
GERMAN HALLERTAU
GERMAN TRADITION



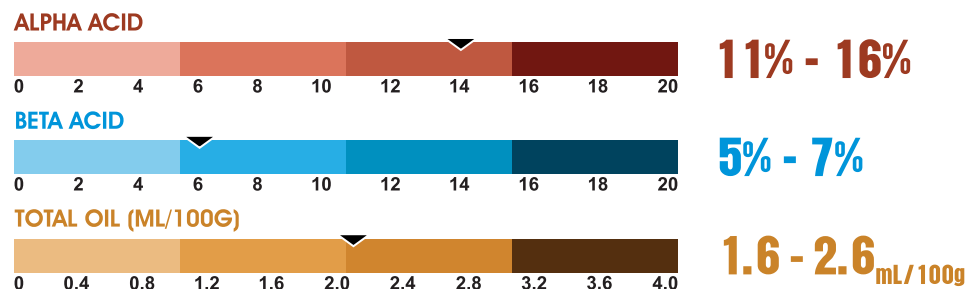
BITTERING HOP

HALLERTAUER MAGNUM



COUNTRY : GERMANY
AROMA VALUES : Spic, Fruity
BEER STYLES : Ales, Lagers, IPAs

BREWING VALUES :



SPECIFICATION :

Alpha Acids	11 – 16%
Beta Acids	5 – 7%
Co-Humulone	21 – 29%
Total Oil	1.6 – 2.6 mL/100g
Myrcene	30 – 45% of total oil
Linalool	0.2 – 0.3% of total oil
Caryophyllene	8 – 12% of total oil
Farnesene	1.0% of total oil
Humulene	30 – 45% of total oil
Geraniol	0% of total oil

SUMMARY :

When it comes to bittering hops there are few that are as well known as Magnum. Bred in Germany for its clean bittering and limited aroma, this is an extremely bold hop that's suitable in a majority of beer styles.

POSSIBLE SUBSTITUTE :

HALLERTAU HERKULES



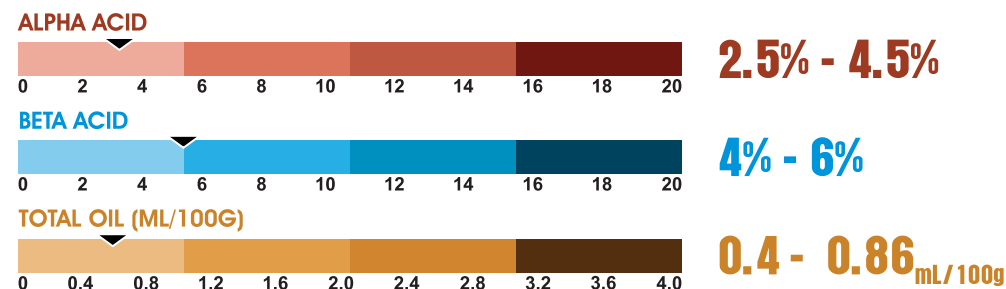
AROMA HOP

CZECH SAAZ



COUNTRY : CZECH REPUBLIC
AROMA VALUES : Floral, Citrus, Spicy, Herbal
BEER STYLES : Pilsner, Lager, Belgian-style Ale

BREWING VALUES :



SPECIFICATION :

Alpha Acids	2.0 – 5.0%
Beta Acids	7.0 – 8.0%
Co-Humulone	23 – 28%
Total Oil	0.4 – 1.0 mL / 100g
B-Pinene	0.4 – 0.8% of total oil
Myrcene	26 – 40% of total oil
Linalool	0.4 – 0.6% of total oil
Caryophyllene	6 – 9% of total oil
Farnesene	14 – 20% of total oil
Humulene	15 – 30% of total oil
Geraniol	0 – 2% of total oil

SUMMARY :

Owing its origins to a land race variety, the Noble Czech Saaz Hop has been a part of brewing tradition since it was first cultivated in the Czech Republic. Full of the classic flavors found in noble hops, it has a soft, refined spice and herbal flavor. Use this in Bohemian Pilsners, Belgian Ales, Farm House Ales, and Lambics. This is the hop that provides Pilsner Urquell its unique flavor.

POSSIBLE SUBSTITUTE :

SLADEK
 LUBLIN
 STERLING
 ULTRA, VANGAURD

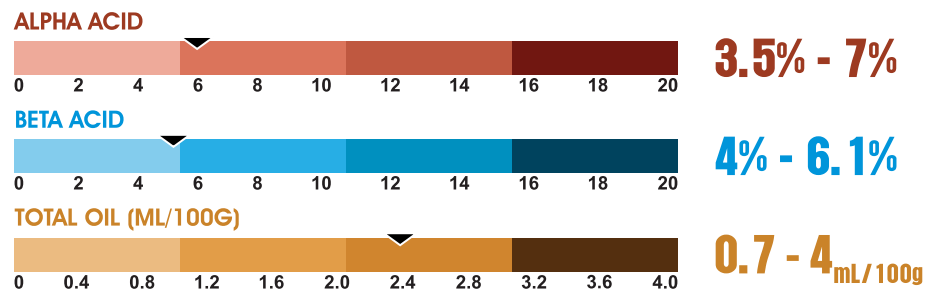


AROMA HOP BOBEK

COUNTRY : SLOVENIA
AROMA VALUES : Floral, Pine
BEER STYLES : English style Ales, Vienna/Oktoberfest Lagers, Belgian ales, Pilsners



BREWING VALUES :



SPECIFICATION :

Alpha Acids	3.5 – 7%
Beta Acids	4 – 6.1%
Co-Humulone	27 – 31%
Total Oil	0.7 – 4 mL / 100g
Myrcene	30 – 45% of total oil
Caryophyllene	4 – 6% of total oil
Farnesene	4 – 7% of total oil
Humulene	13 – 19% of total oil
Geraniol	0% of total oil

SUMMARY :

Bobek has an intense and pleasant hoppy aroma. It contains 2.5 – 7 % of Alpha-acids (28–34 % of Cohumulone). The ratio between Alpha and Beta is about 1. The essential oil content varies from 0.7 to 4.0 % of dry hops. The ratio between Alpha-Humulene and Beta-Caryophyllene in the essential oil is about 3. Bobek has good storage stability.

POSSIBLE SUBSTITUTE :

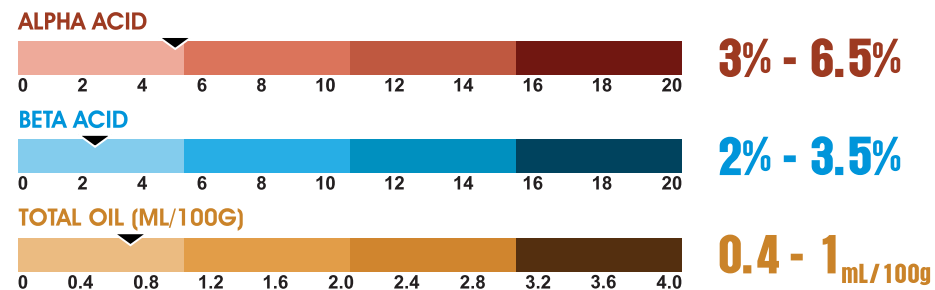
CZECH SAAZ
SAVINSKJI GOLDING

AROMA HOP SAVINJSKI GOLDING

COUNTRY : SLOVENIA
AROMA VALUES : Floral, Fruity, Herbal
BEER STYLES : Lager, pilsner, Bock, Wheat, German ales



BREWING VALUES :



SPECIFICATION :

Alpha Acids	3 – 6.5%
Beta Acids	2 – 3.5%
Co-Humulone	25 – 28%
Total Oil	0.4 – 1 mL / 100g
B-Pinene	0.3 – 0.5% of total oil
Myrcene	25 – 35% of total oil
Linalool	0.6 – 0.9% of total oil
Caryophyllene	10 – 15% of total oil
Farnesene	14 – 20% of total oil
Humulene	35 – 45% of total oil
Geraniol	0.1 – 0.1% of total oil

SUMMARY :

Savinjski golding is an aroma hop variety, its aroma is very mild, it excels by noble hoppy flavor. It contains 3-6 % of (Alpha) acids (27 – 33% of cohumulone). The ratio between (Alpha) and (Beta) acids is about 1.5. The essential oil content varies from 0.3 to 1.7% of dry hops.

POSSIBLE SUBSTITUTE :

STYRIAN GOLDING B
TARGET
FUGGLE
TETNANGER

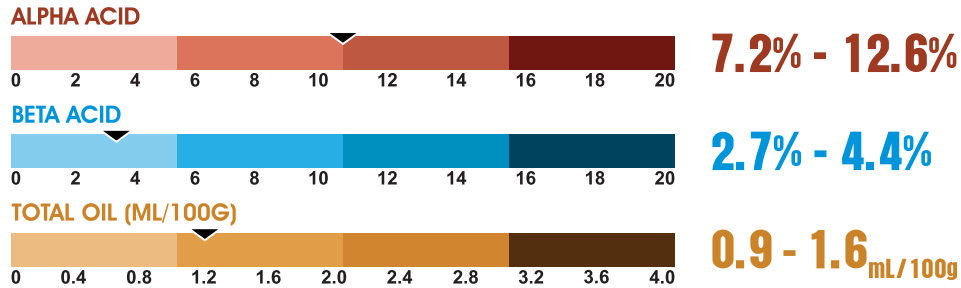


DUAL PURPOSE HOP SUPER STYRIAN AURORA

COUNTRY : SLOVENIA
AROMA VALUES : Spicy, Citrus, Floral, Fruity
BEER STYLES : English Ales, ESB, Bitter, Lager



BREWING VALUES :



SPECIFICATION :

Alpha Acids	7.2 – 12.6 %
Beta Acids	2.7 – 4.4%
Co-Humulone	22 – 26%
Total Oil	0.9 – 1.6 mL / 100g
Myrcene	35 – 53%
Farnesene	6 – 9 %
Humulene	20 – 27%

SUMMARY :

Aurora has an intense and pleasant hoppy aroma. It contains 7 – 13 % of Alpha-acid (22 – 26 % of Cohumulone). The ratio between Alpha and Beta acid is about 2.7. The essential oil content varies from 0.9 to 1.6 % of dry hops. The ratio between Alpha-Humulene and Beta-Caryophyllene in the essential oil is about 3.2.

POSSIBLE SUBSTITUTE :

HALLERTAU PERLE
 NORTHERN BREWER
 STYRIAN GOLDING B
 (BOBEK)

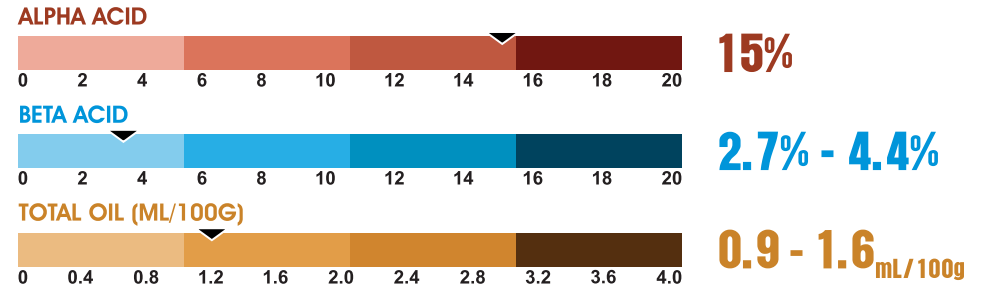


DUAL PURPOSE HOP STYRIAN AURORA T45

COUNTRY : SLOVENIA
AROMA VALUES : Spicy, Citrus, Floral, Fruity
BEER STYLES : Lager, Ale, Pilsner



BREWING VALUES :



SPECIFICATION :

Alpha Acids	15 %
Beta Acids	2.7 – 4.4%
Co-Humulone	22 – 26%
Total Oil	0.9 – 1.6 mL / 100g
Myrcene	35 – 53%
Farnesene	6 – 9 %
Humulene	20 – 27%

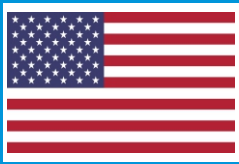
SUMMARY :

The essential oil content varies from 0.9 to 1.6 % of dry hops. The ratio between Alpha-Humulene and Beta-Caryophyllene in the essential oil is about 3.2. Aurora has a very good storage stability.

POSSIBLE SUBSTITUTE :

HALLERTAU HERKULES
 HALLERTAU MAGNUM



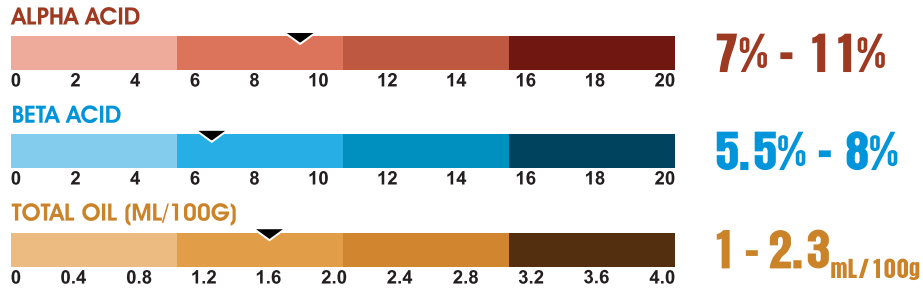


AROMA HOP AMARILLO®

COUNTRY : UNITED STATES
AROMA VALUES : Floral, Citrus
BEER STYLES : Pale Ales, IPAs, Porters



BREWING VALUES :



SPECIFICATION :

Alpha Acids	7 – 11%
Beta Acids	5.5 – 8%
Co-Humulone	20 – 24%
Total Oil	1 – 2.3 mL / 100g
B-Pinene	0.4 – 0.8% of total oil
Myrcene	40 – 50% of total oil
Linalool	0.5 – 0.8% of total oil
Caryophyllene	7 – 10% of total oil
Farnesene	6 – 9% of total oil
Humulene	19 – 24% of total oil
Geraniol	0.1 – 0.1% of total oil

SUMMARY :

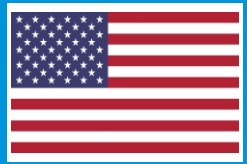
Amarillo hops have an interesting history. Originally found growing wildly by Virgil Gamache Farms of Toppenish, WA, it has been a dual purpose hop ever since. Contributing a clean bitter due to it's high alpha level, and an extremely pungent Tropical, Citrus, and floral aroma.

POSSIBLE SUBSTITUTE :

NOT AVAILABLE



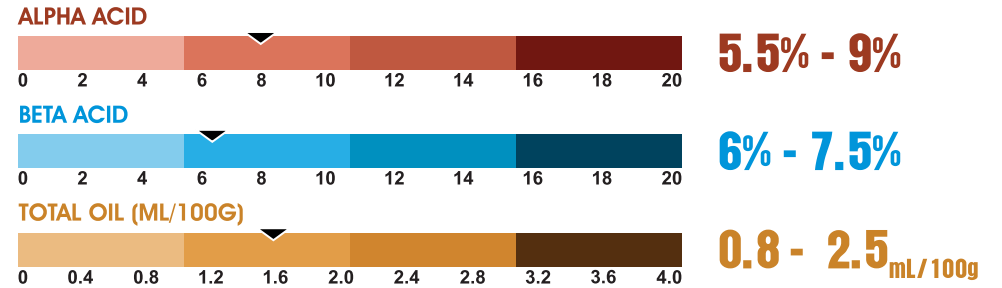
AROMA HOP CASCADE



COUNTRY : UNITED STATES
AROMA VALUES : Floral, Citru, Spicy
BEER STYLES : All US-Style Ales, IPAs, Porters, Barleywines, Witbier



BREWING VALUES :



SPECIFICATION :

Alpha Acids	5.5 – 9%
Beta Acids	6 – 7.5%
Co-Humulone	30 – 35%
Total Oil	0.8 – 2.5 mL / 100g
B-Pinene	0.5 – 0.8% of total oil
Myrcene	45 – 60% of total oil
Linalool	0.3 – 0.6% of total oil
Caryophyllene	5 – 9% of total oil
Farnesene	6 – 9% of total oil
Humulene	14 – 20% of total oil
Geraniol	0.2 – 0.2% of total oil

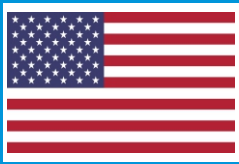
SUMMARY :

Cascade hops are a staple of American Brewing. The most widely grown of the American Aroma hops, it is one of the most used hops since the beginning of the Craft Beer Revolution, It has a very forward grapefruit quality with overall citrus backing and floral aromas and tones.

POSSIBLE SUBSTITUTE :

CENTENNIAL



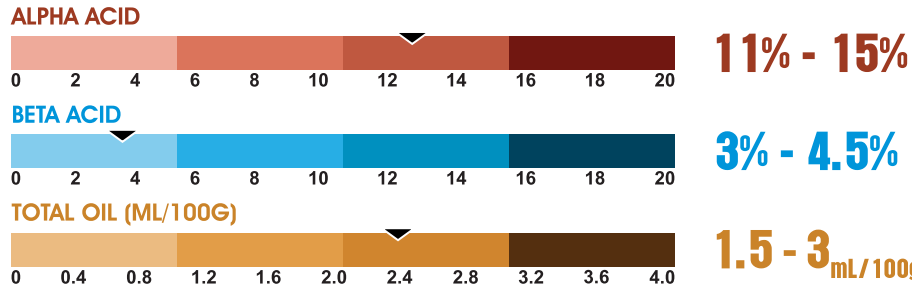


AROMA HOP CITRA®

COUNTRY : UNITED STATES
AROMA VALUES : Tropical Fruit, CITRUS
BEER STYLES : US-Style Pale Ales, IPAs, Double IPAs



BREWING VALUES :



SPECIFICATION :

Alpha Acids	11 – 15%
Beta Acids	3 – 4.5%
Co-Humulone	20 – 24%
Total Oil	1.5 – 3 mL / 100g
B-Pinene	0.7 – 1% of total oil
Myrcene	60 – 70% of total oil
Linalool	0.6 – 0.9% of total oil
Caryophyllene	5 – 8% of total oil
Farnesene	1.0% of total oil
Humulene	7 – 12% of total oil
Geraniol	0.3 – 0.5% of total oil

SUMMARY :

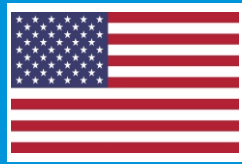
Citra is a new hop to the brewing world (Brearth?). Released in 2007, this hop is used as a late addition to make full use of its intense tropical and fruity aromatic qualities. A great hop for hoppy beers, IPA, Pale Ales, American, and Belgian Ales.

POSSIBLE SUBSTITUTE :

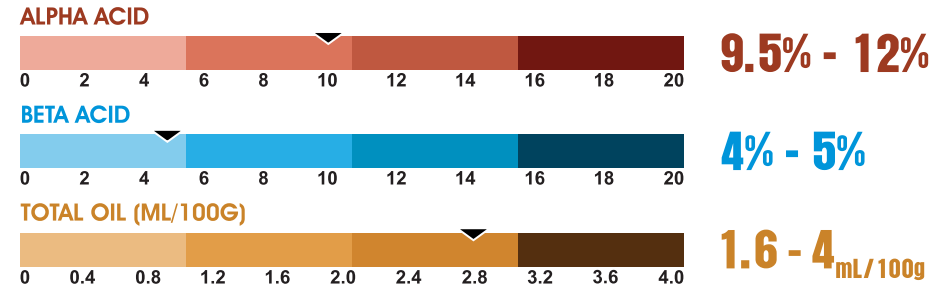
NOT AVAILABLE

AROMA HOP FALCONER'S FLIGHT®

COUNTRY : UNITED STATES
AROMA VALUES : FLORAL, CITRUS, TROPICAL FRUIT
BEER STYLES : US-Style IPAs, Pale Ales, Lagers



BREWING VALUES :



SPECIFICATION :

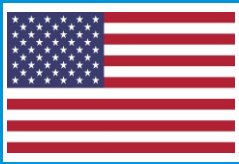
Alpha Acids	9.5 – 12%
Beta Acids	4 – 5%
Co-Humulone	20 – 25%
Total Oil	1.6 – 4 mL / 100g
Geraniol	0% of total oil

SUMMARY :

The Falconer's Flight Hop is a pellet blend containing a variety of the Pacific Northwest's most intriguing aroma hop varieties and additional experimental hops.

POSSIBLE SUBSTITUTE :

SIMCOE
CASCADE

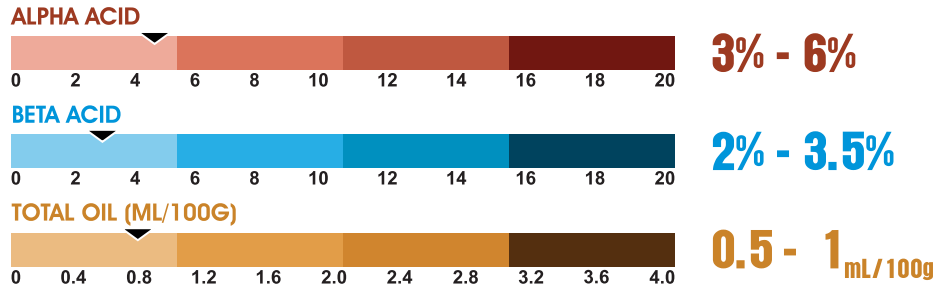


AROMA HOP FUGGLE

COUNTRY : UNITED STATES
AROMA VALUES : Fruity, Herbal, Cedar
BEER STYLES : Any English-Style beer, US Ales, Lambics



BREWING VALUES :



SPECIFICATION :

Alpha Acids	3 – 6%
Beta Acids	2 – 3.5%
Co-Humulone	25 – 32%
Total Oil	0.5 – 1 mL / 100g
B-Pinene	0.2 – 0.5% of total oil
Myrcene	15 – 25% of total oil
Linalool	0.6 – 1% of total oil
Caryophyllene	11 – 15% of total oil
Farnesene	5 – 8% of total oil
Humulene	30 – 40% of total oil
Geraniol	0.1 – 0.3% of total oil

SUMMARY :

Typical alpha: 4.5 – 5.0%. US-grown version of the classic English aroma hop. Use in all English beers: pale ale, brown ale, porter, stout. Mild, woody and herbal.

POSSIBLE SUBSTITUTE :

**WILLAMETTE
STYRIAN GOLDING
TETTNANGER**

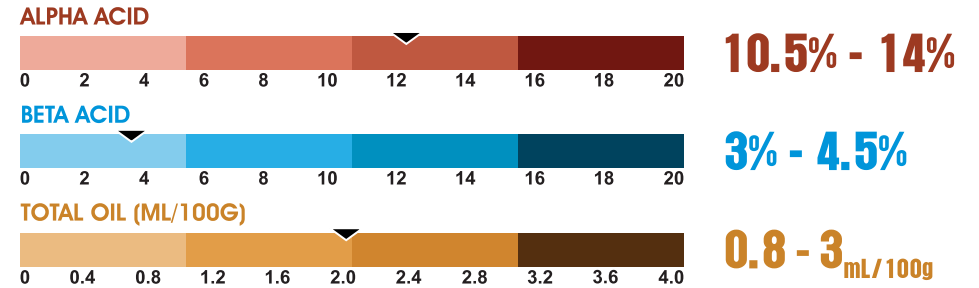


AROMA HOP MOSAIC

COUNTRY : UNITED STATES
AROMA VALUES : Floral, Tropical Fruit, Fruity
BEER STYLES : Brown Ales, IPAs, Pale Ales



BREWING VALUES :



SPECIFICATION :

Alpha Acids	10.5 – 14%
Beta Acids	3 – 4.5%
Co-Humulone	21 – 25%
Total Oil	0.8 – 3 mL / 100g
B-Pinene	0.6 – 1% of total oil
Myrcene	48 – 55% of total oil
Linalool	0.4 – 0.8% of total oil
Caryophyllene	3 – 8% of total oil
Farnesene	1.0% of total oil
Humulene	10 – 15% of total oil
Geraniol	0.5 – 0.9% of total oil

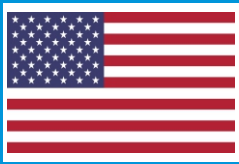
SUMMARY :

Mosaic Hop Pellets (also known as HBS 369) came into the brewing world by storm in 2012 and has become a favorite of brewers around the globe. Mosaic hops are known for their complex aroma and flavors. Often compared to Citra hops, as it has similar alpha content with a great oil profile.

POSSIBLE SUBSTITUTE :

NOT AVAILABLE



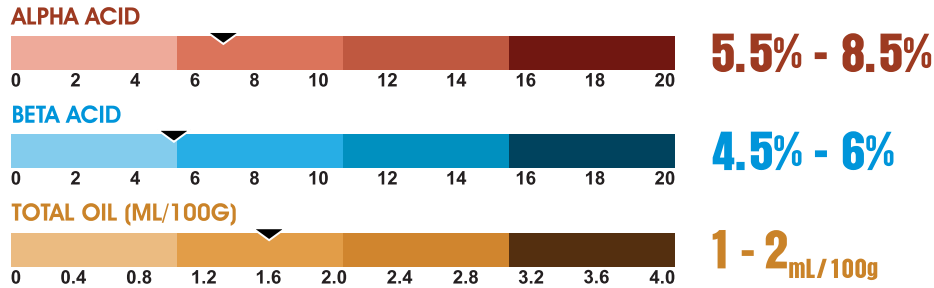


AROMA HOP STERLING

COUNTRY : UNITED STATES
AROMA VALUES : Floral, Citrus, Spicy, Herbal
BEER STYLES : Lager, Pale Ale, Pilsner



BREWING VALUES :



SPECIFICATION :

Alpha Acids	5.5 – 8.5%
Beta Acids	4.5 – 6%
Co-Humulone	22 – 27%
Total Oil	1 – 2 mL / 100g
B-Pinene	0.3 – 0.6% of total oil
Myrcene	35 – 45% of total oil
Linalool	0.6 – 0.9% of total oil
Caryophyllene	5 – 8% of total oil
Farnesene	15 – 19% of total oil
Humulene	16 – 18% of total oil
Geraniol	0.2 – 0.2% of total oil

SUMMARY :

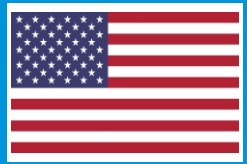
Want to brew that perfect Pilsner, Lager, or Belgian Ale? You're going to need Sterling Hops! Owing it's parentage to the Czech Saaz, it shares some commonality, but with a more pronounced herbal aroma and not so heavy on the floral.

POSSIBLE SUBSTITUTE :

**SAAZ
MT. HOOD**



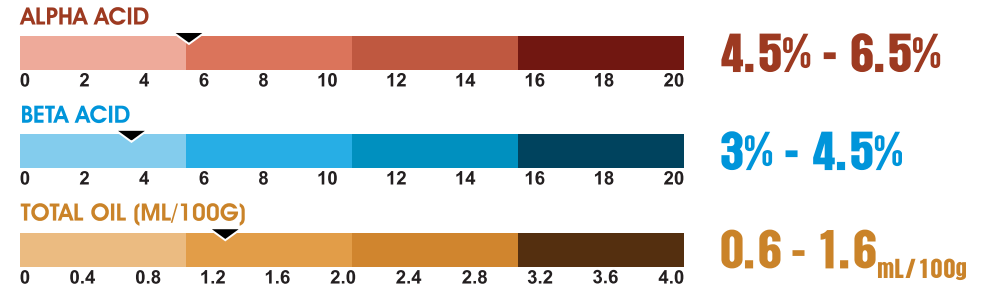
AROMA HOP WILLAMETTE



COUNTRY : UNITED STATES
AROMA VALUES : Floral, Fruity, Herbal
BEER STYLES : American Ales, American Lager, German Ales, German Lager, Pilsners, Bocks, Altbier, Munich Helles, Wheat



BREWING VALUES :



SPECIFICATION :

Alpha Acids	4.5 – 6.5%
Beta Acids	3 – 4.5%
Co-Humulone	28 – 32%
Total Oil	0.6 – 1.6 mL / 100g
B-Pinene	0.3 – 0.5% of total oil
Myrcene	22 – 32% of total oil
Linalool	0.4 – 0.7% of total oil
Caryophyllene	12 – 14% of total oil
Farnesene	7 – 10% of total oil
Humulene	31 – 35% of total oil
Geraniol	0.1 – 0.3% of total oil

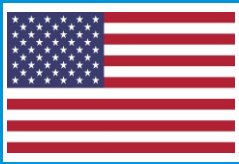
SUMMARY :

Owing it's name to the Willamette River that runs through Washington, the Willamette hop owes it's existence to the USDA. Bred from Fuggles, Willamette shares quite a bit of it's flavor profile with it's parent hop so Fuggles can be used as a substitution when Willamette hops are not available.

POSSIBLE SUBSTITUTE :

**STYRIAN GOLDING
FUGGLE
TETNAGER**



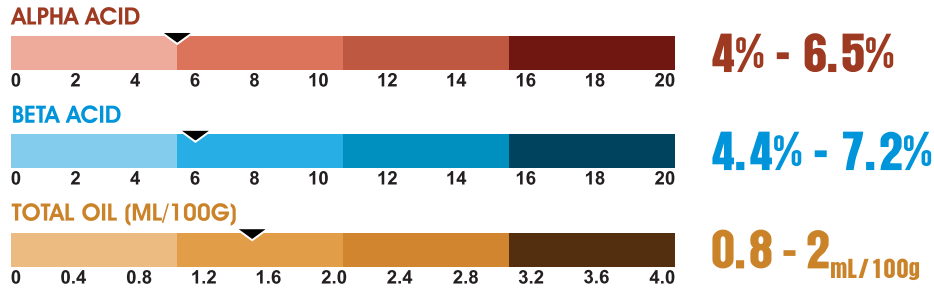


AROMA HOP MT. HOOD

COUNTRY : UNITED STATES
AROMA VALUES : Spicy, Herbal
BEER STYLES : Lagers, Pilsners, Bocks, Wheat, Alt, Helles Beers



BREWING VALUES :



SPECIFICATION :

Alpha Acids	4 – 6.5%
Beta Acids	4.4 – 7.2%
Co-Humulone	21 – 25%
Total Oil	0.8 – 2 mL / 100g
B-Pinene	0.4 – 0.8% of total oil
Myrcene	25 – 35% of total oil
Linalool	0.5 – 0.9% of total oil
Caryophyllene	10 – 16% of total oil
Farnesene	14 – 20% of total oil
Humulene	30 – 40% of total oil
Geraniol	0.1 – 0.5% of total oil

SUMMARY :

Mt. Hood Hops provide the much loved honey/floral aroma found in Wheat Beers and German and American Ales. Used as an aroma hop, look to add this towards the end of your boil. The Mt. Hood Hop shares lineage with a number of other hops including Ultra, Liberty and Crystal but it owes its parentage to German Hallertauer Mittelfrüh hops.

POSSIBLE SUBSTITUTE :

HALLERTAUEUR
HERSBRUCKER

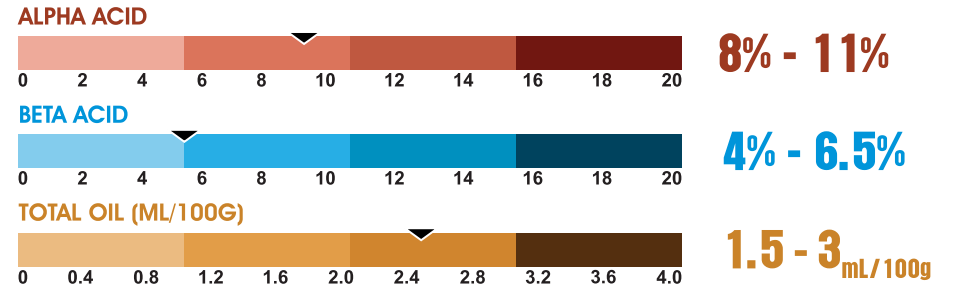


BITTERING HOP BREWERS GOLD

COUNTRY : UNITED STATES
AROMA VALUES : Spicy, Fruity
BEER STYLES : English ale, Stouts, Dark ales



BREWING VALUES :



SPECIFICATION :

Alpha Acids	8 – 11%
Beta Acids	4 – 6.5%
Co-Humulone	40 – 48%
Total Oil	1.5 – 3 mL / 100g
B-Pinene	0.6 – 0.9% of total oil
Myrcene	45 – 60% of total oil
Linalool	0.5 – 0.8% of total oil
Caryophyllene	8 – 12% of total oil
Farnesene	1.0% of total oil
Humulene	12 – 18% of total oil
Geraniol	1 – 1% of total oil

SUMMARY :

Typical alpha: 8.5-9.5%. Resiny and spicy bittering hop for use in a variety of beers from English ales to German styles and farmhouse ales.

POSSIBLE SUBSTITUTE :

CHINOOK
GALENA
NUGGET



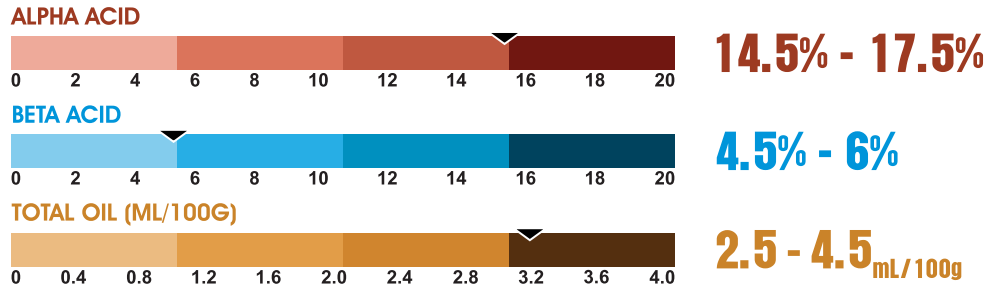


BITTERING HOP COLUMBUS

COUNTRY : UNITED STATES
AROMA VALUES : Earth, Citrus, Spicy
BEER STYLES : US IPAs, US Pale Ales, Stouts, Barley Wines, Lagers



BREWING VALUES :



SPECIFICATION :

Alpha Acids	14.5 – 17.5%
Beta Acids	4.5 – 6%
Co-Humulone	28 – 30%
Total Oil	2.5 – 4.5 mL / 100g
B-Pinene	0.6 – 1% of total oil
Myrcene	45 – 55% of total oil
Linalool	0.4 – 0.6% of total oil
Caryophyllene	6 – 10% of total oil
Farnesene	1.0% of total oil
Humulene	9 – 14% of total oil
Geraniol	0.2 – 0.5% of total oil

SUMMARY :

Primarily used for bittering, Columbus hops are high in alpha acids and is commonly known as CTZ, which is a blend of Columbus, Tomahawk, and Zeus hops. A descendent of Nugget, these hops have a palate that is citrusy, earthy, and spicy.

POSSIBLE SUBSTITUTE :

CHINOOK
 NORTHERN BREWER
 MILLENNIUM



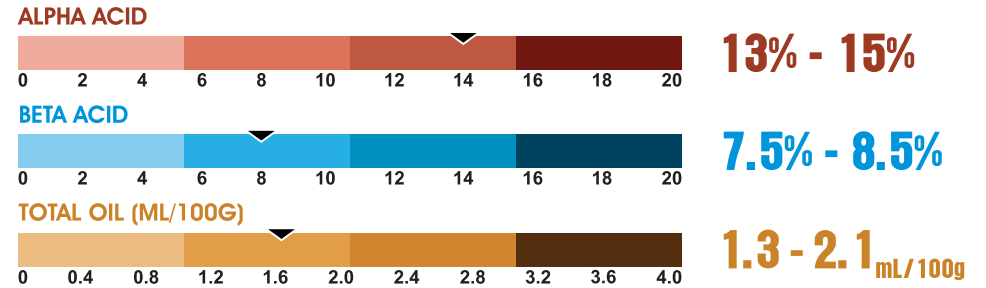
BITTERING HOP GALENA



COUNTRY : UNITED STATES
AROMA VALUES : Citrus, Spicy, Fruity
BEER STYLES : American Ales, Stouts, Lagers



BREWING VALUES :



SPECIFICATION :

Alpha Acids	13 – 15%
Beta Acids	7.5 – 8.5%
Co-Humulone	34 – 39%
Total Oil	1.3 – 2.1 mL / 100g
B-Pinene	0.4 – 0.7% of total oil
Myrcene	40 – 50% of total oil
Linalool	0.1 – 0.3% of total oil
Caryophyllene	5 – 9% of total oil
Farnesene	1.0% of total oil
Humulene	11 – 17% of total oil
Geraniol	0.5 – 0.8% of total oil

SUMMARY :

Developed in 1968, but not released till 1978, the Galena hop owes it's origins to an open breeding program at Idaho State. Hailing from Brewer's Gold Hops, this is a multipurpose hop with high alpha acids. It provides strong bitter qualities both in the finish and the aroma. It is great in the majority of English and American Ales.

POSSIBLE SUBSTITUTE :

BREWER'S GOLD
 CHINOOK



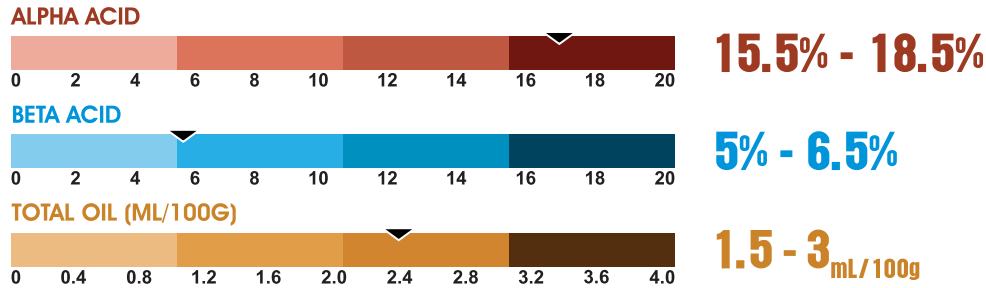


BITTERING HOP MILLENNIUM

COUNTRY : UNITED STATES
AROMA VALUES : Floral, Fruity, Herbal
BEER STYLES : US-Style Pale Ales, IPAs, Double IPAs



BREWING VALUES :



SPECIFICATION :

Alpha Acids	15.5 – 18.5%
Beta Acids	5 – 6.5%
Co-Humulone	29 – 35%
Total Oil	1.5 – 3 mL / 100g
B-Pinene	0.4 – 0.8% of total oil
Myrcene	35 – 55% of total oil
Linalool	0.3 – 0.6% of total oil
Caryophyllene	8 – 10% of total oil
Farnesene	1.0% of total oil
Humulene	15 – 25% of total oil
Geraniol	0.1 – 0.1% of total oil

SUMMARY :

The Millennium Hop is a decedent of the Nugget Hop and similar to the Columbus Hop. It is normally used as a bittering hop, and typically used in ales and barley wines. Released by John I. Haas in 2000.

POSSIBLE SUBSTITUTE :

COLUMBUS



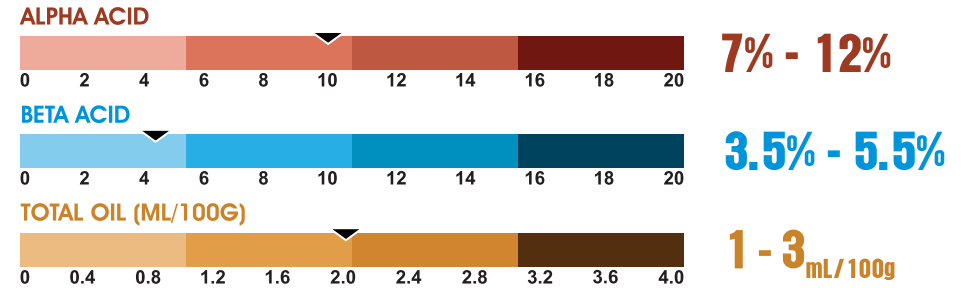
DUAL PURPOSE HOP CENTENNIAL



COUNTRY : UNITED STATES
AROMA VALUES : Floral, Citrus
BEER STYLES : All US-Style Ales, IPAs, Wheat beers



BREWING VALUES :



SPECIFICATION :

Alpha Acids	7 – 12%
Beta Acids	3.5 – 5.5%
Co-Humulone	23 – 27%
Total Oil	1 – 3 mL / 100g
B-Pinene	0.8 – 1% of total oil
Myrcene	55 – 65% of total oil
Linalool	0.6 – 0.9% of total oil
Caryophyllene	5 – 7% of total oil
Farnesene	1.0% of total oil
Humulene	10 – 20% of total oil
Geraniol	1.2 – 1.8% of total oil

SUMMARY :

Centennial hops, also known as “Super Cascade” made their debut in the 90’s and it wasn’t long till they were one of the more widely used hops. Intense citrus, with light floral qualities make is great for dry hopping, or as a late addition, but as it’s dual purpose you can use it for bittering.

POSSIBLE SUBSTITUTE :

**CASCADE
COLUMBUS**





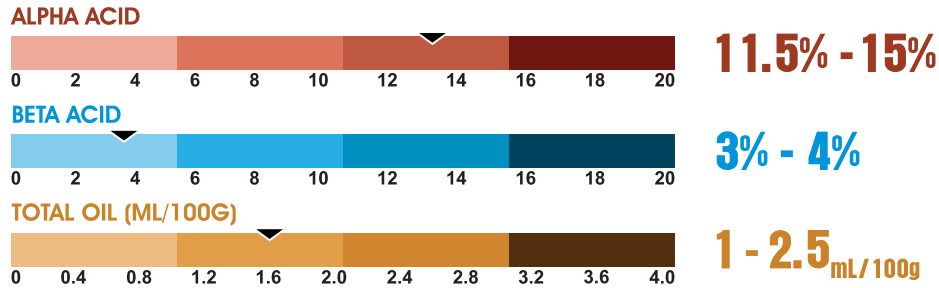
DUAL PURPOSE HOP

CHINOOK

COUNTRY : UNITED STATES
AROMA VALUES : Floral, Citrus
BEER STYLES : All US-Style Ales, IPAs, Wheat beers



BREWING VALUES :



SPECIFICATION :

Alpha Acids	11.5 – 15%
Beta Acids	3 – 4%
Co-Humulone	27 – 31%
Total Oil	1 – 2.5 mL / 100g
B-Pinene	0.3 – 0.5% of total oil
Myrcene	20 – 30% of total oil
Linalool	0.3 – 0.5% of total oil
Caryophyllene	9 – 11% of total oil
Farnesene	1.0% of total oil
Humulene	18 – 24% of total oil
Geraniol	0.7 – 1% of total oil

SUMMARY :

A lot of great things came out of the 80's. We think one of the best was Chinook hops, but as brewers that seems about right. This is a high alpha variety with a spicy, pine, citrus aroma and flavor. Think of it like being on top of a mountain in Florida complete with the bitterness you've..getting off topic here.

POSSIBLE SUBSTITUTE :

BRREWER'S GOLD
 COLUMBUS
 GALENA



DUAL PURPOSE HOP

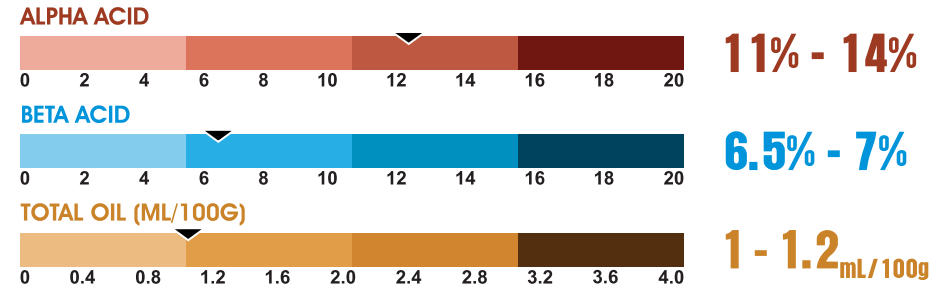
GREEN BULLET



COUNTRY : UNITED KINGDOM
AROMA VALUES : Floral, Spicy, Pine, Fruity
BEER STYLES : Lagers, Pale Ales, Stouts



BREWING VALUES :



SPECIFICATION :

Alpha Acids	11 – 14%
Beta Acids	6.5 – 7%
Co-Humulone	35 – 40%
Total Oil	1 – 1.2 mL / 100g
Myrcene	37 – 39% of total oil
Caryophyllene	9.1 – 9.3% of total oil
Farnesene	1.0% of total oil
Humulene	28.1 – 28.3% of total oil
Geraniol	0% of total oil

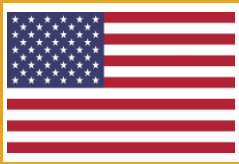
SUMMARY :

The New Zealand Green Bullet Hop offers traditional flavoring found in many traditional varieties. Bred in 1972 for it's high alpha acids, this hop provides strong bittering qualities with notes of lime, with a spicy, and grassy quality as well.

POSSIBLE SUBSTITUTE :

FUGGLE
 WILLAMETTE





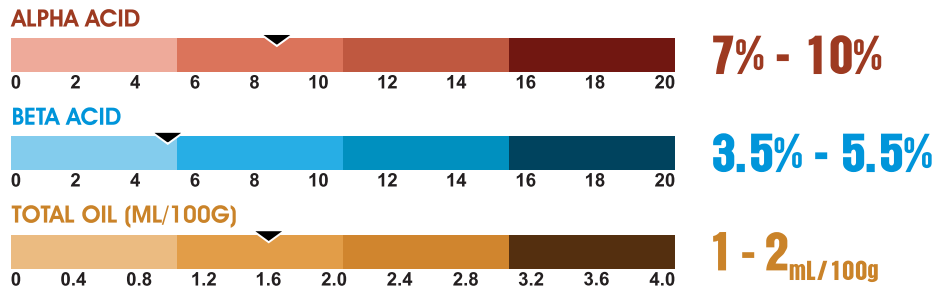
DUAL PURPOSE HOP

NORTHERN BREWER

COUNTRY : UNITED STATES
AROMA VALUES : Pine, Cedar, Herbal
BEER STYLES : Porters, Ales, Kolsch, Munich Helles, ESBs, German Lagers, Steam Beers



BREWING VALUES :



SPECIFICATION :

Alpha Acids	7 – 10%
Beta Acids	3.5 – 5.5%
Co-Humulone	30 – 34%
Total Oil	1 – 2 mL / 100g
B-Pinene	0.4 – 0.7% of total oil
Myrcene	35 – 45% of total oil
Linalool	0.4 – 0.8% of total oil
Caryophyllene	11 – 15% of total oil
Farnesene	1.0% of total oil
Humulene	27 – 31% of total oil
Geraniol	0.1 – 0.2% of total oil

SUMMARY :

A true dual purpose hop with good aroma. Bred in England, 1934, limited acreage in the US. Northern Brewer (U.S.) hops is commonly used for both its aromatic qualities as well as its bittering qualities.

POSSIBLE SUBSTITUTE :

GALENA
 PERLE
 MAGNUM
 CHINOOK



DUAL PURPOSE HOP

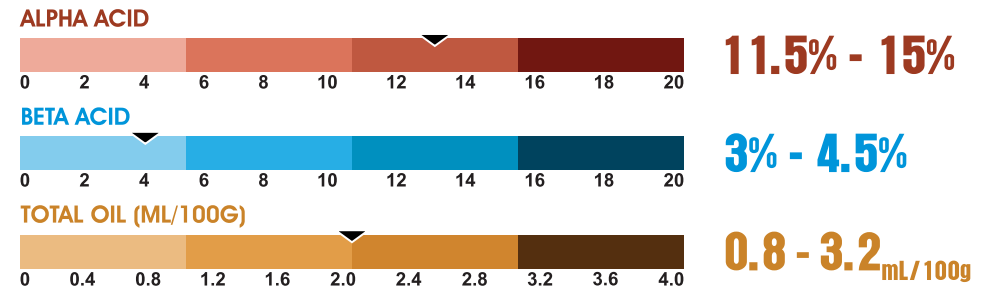
SIMCOE



COUNTRY : UNITED STATES
AROMA VALUES : Spicy, Earthy, Pine
BEER STYLES : US-Style Ales, Pale Ales, IPAs, Double IPAs



BREWING VALUES :



SPECIFICATION :

Alpha Acids	11.5 – 15%
Beta Acids	3 – 4.5%
Co-Humulone	17 – 21%
Total Oil	0.8 – 3.2 mL / 100g
B-Pinene	0.5 – 1% of total oil
Myrcene	40 – 50% of total oil
Linalool	0.5 – 0.9% of total oil
Caryophyllene	8 – 14% of total oil
Farnesene	1.0% of total oil
Humulene	15 – 20% of total oil
Geraniol	0.8 – 0.8% of total oil

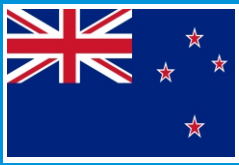
SUMMARY :

Created at Yakima Chief Ranches, this hop provides both bittering and hop aromas and improves the flavoring of other hops while producing a mellow pine and citrus flavor. This hop is great in American Ales and IPAs.

POSSIBLE SUBSTITUTE :

COLUMBUS
 CENTENNIAL



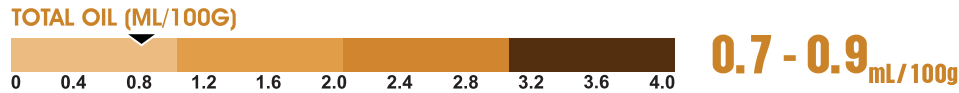


AROMA HOP MOTUEKA

COUNTRY : NEW ZEALAND
AROMA VALUES : Citrus, Tropical Fruit
BEER STYLES : Saaz, Sterling



BREWING VALUES :



SPECIFICATION :

Alpha Acids	6.5 – 7.5%
Beta Acids	5 – 5.5%
Co-Humulone	28 – 30%
Total Oil	0.7 – 0.9 mL / 100g
Myrcene	47 – 49% of total oil
Caryophyllene	1 – 3% of total oil
Farnesene	12.1 – 12.3% of total oil
Humulene	3.5 – 3.7% of total oil
Geraniol	0% of total oil

SUMMARY :

These hops are a cross between New Zealand (2/3) and Saazer (1/3) breeding selections. The main use of Motueka is for aroma, with a strong note of lemon lime and tones of tropical fruit. Some hops that display similar characteristics are Saaz and Sterling, and they are most commonly used in ales. These hops provide both unique aroma and flavor from the beginning additions of your boil to the end.

POSSIBLE SUBSTITUTE :

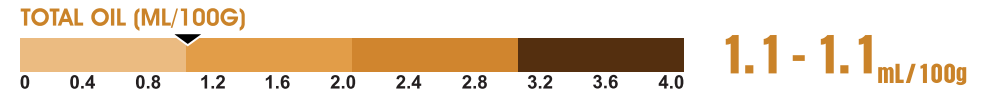
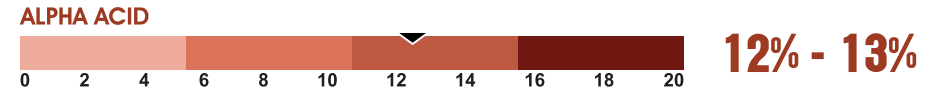
NOT AVAILABLE

DUAL PURPOSE HOP NELSON SAUVIN

COUNTRY : NEW ZEALAND
AROMA VALUES : Fruity
BEER STYLES : American Ales, Lagers



BREWING VALUES :



SPECIFICATION :

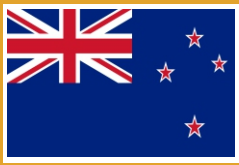
Alpha Acids	12 – 13%
Beta Acids	6 – 8%
Co-Humulone	23 – 25%
Total Oil	1.1 – 1.1 mL / 100g
Myrcene	22 – 23% of total oil
Caryophyllene	10.7 – 10.7% of total oil
Farnesene	1.0% of total oil
Humulene	36.4 – 36.4% of total oil
Geraniol	0% of total oil

SUMMARY :

This New Zealand Hop is great in Pale Ales and Lagers. Deriving it's name from Sauvignon Blanc, the taste profile most recognized when using this hop, Nelson Sauvín hops have a distinct fruitiness and white wine quality.

POSSIBLE SUBSTITUTE :

NOT AVAILABLE



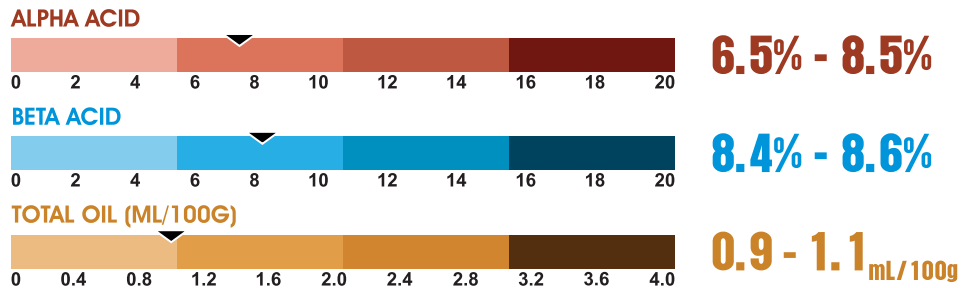
DUAL PURPOSE HOP

WAKATU

COUNTRY : NEW ZEALAND
AROMA VALUES : Floral, Citrus
BEER STYLES : American Ales, American Lager, German Ales, German Lager, Pilsners, Bocks, Altbier, Munich Helles, Wheat



BREWING VALUES :



SPECIFICATION :

Alpha Acids	6.5 – 8.5%
Beta Acids	8.4 – 8.6%
Co-Humulone	28 – 30%
Total Oil	0.9 – 1.1 mL / 100g
Myrcene	35 – 36% of total oil
Caryophyllene	8.1 – 8.3% of total oil
Farnesene	6.6 – 6.8% of total oil
Humulene	16.7 – 16.9% of total oil
Geraniol	0% of total oil

SUMMARY :

Imagine an alpha-acidified Hallertau, and you've got New Zealand's Wakatu hops with a typical alpha range of 6.5-8.5%. Characterized by moderate bittering and restrained floral notes atop freshly zested lime. A descendent of Hallertau Mittelfruh, Wakatu is a very versatile southern hemisphere hop lending excellent bittering, flavor, and aroma properties.

POSSIBLE SUBSTITUTE :

NOT AVAILABLE



BITTERING HOP

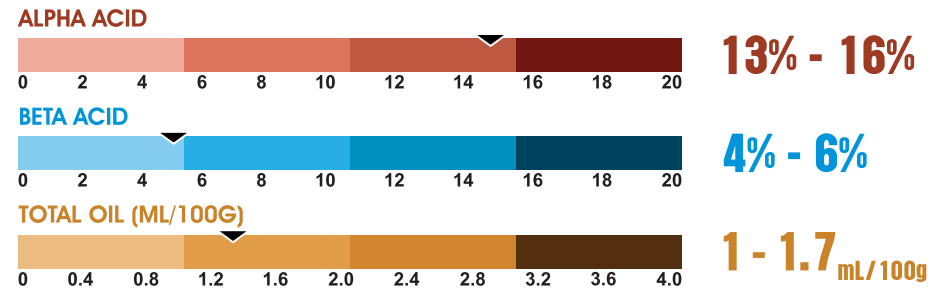
ADMIRAL



COUNTRY : UNITED KINGDOM
AROMA VALUES : Citrus, Herbal
BEER STYLES : Pale Ales, IPAs, Porters



BREWING VALUES :



SPECIFICATION :

Alpha Acids	13 – 16%
Beta Acids	4 – 6%
Co-Humulone	37 – 45%
Total Oil	1 – 1.7 mL / 100g
Myrcene	39 – 48% of total oil
Caryophyllene	6 – 8% of total oil
Farnesene	0 – 2% of total oil
Humulene	23 – 26% of total oil
Geraniol	0% of total oil

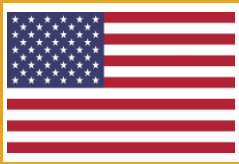
SUMMARY :

Admiral hops have a relatively high alpha acid percentage making it useful as bittering agent in brewing. It has moderate myrcene and caryophyllene oil composition giving it a woody and herbal hoppy character, although it is not overbearing. Its contribution of higher amounts of humulene and farnesene add some fruit flavors to its profile such as citrus.

POSSIBLE SUBSTITUTE :

TARGET CHALLENGER



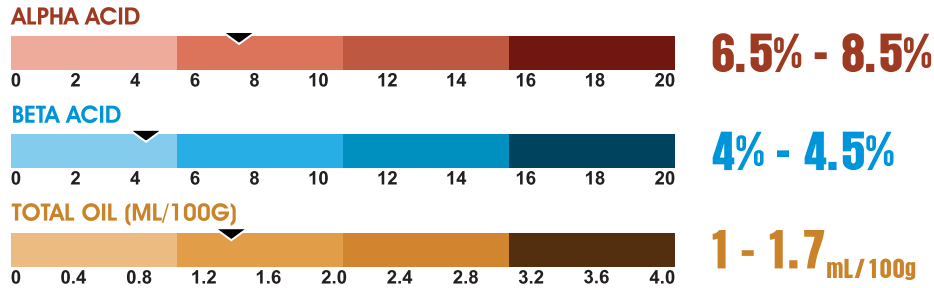


DUAL PURPOSE HOP CHALLENGER

COUNTRY : USA
AROMA VALUES : Fruity, Herbal, Cedar
BEER STYLES : English-style ales & Lager, Porter, Stout, ESB, Bitter



BREWING VALUES :



SPECIFICATION :

Alpha Acids	6.5 – 8.5%
Beta Acids	4 – 4.5%
Co-Humulone	20 – 25%
Total Oil	1 – 1.7 mL / 100g
Myrcene	30 – 42% of total oil
Caryophyllene	9.5 – 9.5% of total oil
Farnesene	1.0% of total oil
Humulene	25 – 25% of total oil
Geraniol	0% of total oil

SUMMARY :

A dual purpose hop combining moderate alpha acid levels with a good kettle hop aroma. Extremely versatile; widely used for both early and late kettle hopping.

POSSIBLE SUBSTITUTE :

HALLERTAU PERLE
 ADMIRAL
 NORTHERN BREWER



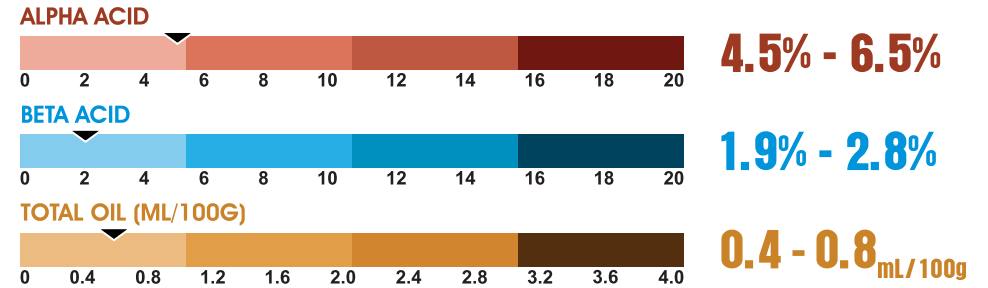
DUAL PURPOSE HOP EAST KENT GOLDING



COUNTRY : UNITED KINGDOM
AROMA VALUES : Spicy, Citrus
BEER STYLES : Ales, ESB, Bitter, Belgian-style Ales



BREWING VALUES :



SPECIFICATION :

Alpha Acids	4.5 – 6.5%
Beta Acids	1.9 – 2.8%
Co-Humulone	28 – 32%
Total Oil	0.4 – 0.8 mL / 100g
Myrcene	29 – 31% of total oil
Caryophyllene	12 – 16% of total oil
Farnesene	1.0% of total oil
Humulene	38 – 44% of total oil
Geraniol	0% of total oil

SUMMARY :

The East Kent Golding Hop, also known as “EKG” is a staple of English brewing and beer styles. Developed in 1790, it has a sweet, citrus, floral aroma. EKG hops can be used as a bittering and flavoring hop.

POSSIBLE SUBSTITUTE :

FUGGLE



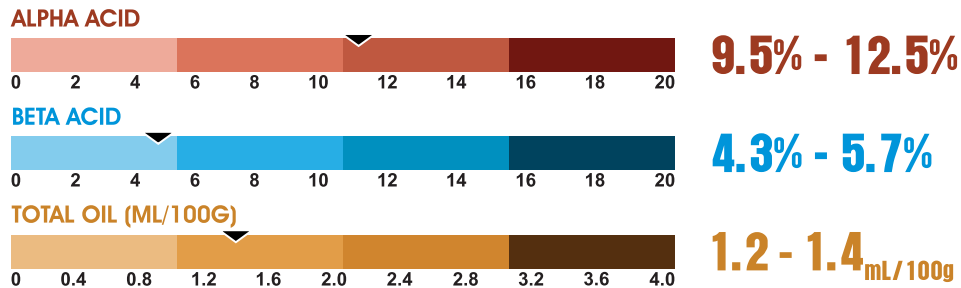


DUAL PURPOSE HOP TARGET

COUNTRY : UNITED KINGDOM
AROMA VALUES : Citrus, Spicy
BEER STYLES : British ales, Lagers



BREWING VALUES :



SPECIFICATION :

Alpha Acids	9.5 – 12.5%
Beta Acids	4.3 – 5.7%
Co-Humulone	35 – 40%
Total Oil	1.2 – 1.4 mL / 100g
Myrcene	45 – 55% of total oil
Caryophyllene	8 – 10% of total oil
Farnesene	1.0% of total oil
Humulene	17 – 22% of total oil
Geraniol	0% of total oil

SUMMARY :

A good high alpha variety with an acceptable kettle hop aroma. Predominant UK variety normally bred for bittering, but widely used for its high alpha content and aroma.

POSSIBLE SUBSTITUTE :

FUGGLE
WILLAMETTE



Co2 MAGNUM HOPS EXTRACT



COUNTRY : GERMANY



CO2 Extract is an extract of hops produced by extraction of hop pellets using carbon dioxide under liquid or supercritical conditions. It contains alpha-acids, beta-acids and essential oils and is normally used as a partial or complete replacement for kettle hops or hop pellets. It is an extremely stable, convenient and concentrated alternative to the use of hops or hop pellets.

A golden to amber, semi-fluid syrup or paste

Alpha-acids: Variety specific; typically c. 35% for an aroma hop and >50% for a high alpha hop.

Beta-acids: Variety specific; normally in range 15 – 40%

Hop oils: Variety specific; typically 3-12%

Density: Typically 0.9 – 1.0 g/ml

CO2 Extract should be stored in sealed containers below 10°C. Opened containers should be used within a few days.

CO2 Extract is a natural, non-toxic substance and may be safely handled using routine precautions to avoid contact with skin and, particularly, eyes. Any material coming into contact with the skin should be washed off with soap and water or proprietary hand cleansers. If CO2 Extract gets into the eyes, irrigate with excess water until clear and seek medical attention.

The α-acids content of CO2 Extract can be standardized to any particular concentration using glucose syrup (non-GM glucose cannot be guaranteed) and the container filled to a standard weight (e.g. 30% alpha in 1-kg cans).

Hops extract is an herbal supplement that is made from the flowers of the hops plant. While these flowers, which are also sometimes known as seed cones, are more often associated with adding flavor to beer during its preparation.

Magnum Extract is Extract of Magnum Hops with 30% Alpha Acid. Its contain 300gm Alpha acid / Kg. Its more purify then pellets.

Origin: Germany, Europe

Packing: 1Kg. Tin / 28Kg. Box

* Actual number varies by crop year due to weather pattern and a little by the farm also (based on micro-climate). Contact for specific numbers for a given year/order.





CHÂTEAU ABBEY® MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Extract difference fine-coarse	%	1.5	2.5
Wort color	EBC(Lov.)	41.0 (15.9)	49.0 (18.9)
Saccharification	Minutes	Normal	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian brown malt. Specially germinated and kilned at up to 110°C.

CHARACTERISTICS

Château Abbey® malt is a more toasted form of pale malt. Gives a strong taste of cooked bread, nuts and fruit. Château Abbey® malt has a bitter flavour which mellows on ageing, and can be quite intensely flavoured. Château Abbey® malt is typically used as a small proportion of the grist in the production of beers requiring some substantial depth of colour.

USAGE

Pale ale beers, Abbey beers, brown porter and special beers, in a diverse range of British beers. Up to 25% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU ACID MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%	5.0	10.0
Extract (dry basis)	%	74.0	
Extract difference fine-coarse	%	1.5	2.5
Wort color	EBC(Lov.)	6 (2.8)	13 (5.4)
Total protein	%	9.5	11.5
pH			5.0
Acidity		40.0	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

It is an acidulated with lactobacilli barley malt which lowers the mash pH and is used when brewing with bicarbonate-rich water.

CHARACTERISTICS

Château Acid malt improves the performance of the hydrolytic enzymes and provides a better mash working. It also intensifies the fermentation by adjusting the pH level. Acid malt enhances a well-rounded taste in your beer and gives stability to its head..

USAGE

Any ale or lager, wheat beers, light beers for optimizing the pH level.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU AROME MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Extract difference fine-coarse	%	1.5	2.5
Wort color	EBC(Lov.)	95.0 (36.2)	105.0 (39.6)
pH			5.8
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian aromatic malt. High germination temperature, kilning at up to 115°C to develop much aroma.

CHARACTERISTICS

Château Arôme malt provides a rich malty aroma and flavour to amber and dark lager beers. Compared to other traditional coloured malts, Château Arôme has a higher diastatic power and imparts a smoother bitterness.

USAGE

Special very aromatic beers. Up to 20% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.

CHÂTEAU BISCUIT® MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.7
Extract (dry basis)	%	77.0	
Extract difference fine-coarse	%	1.5	2.5
Wort color	EBC(Lov.)	45.0 (17.4)	55.0 (21.2)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian aromatic malt. High germination temperature, kilning at up to 115°C to develop much aroma.

CHARACTERISTICS

Château Arôme malt provides a rich malty aroma and flavour to amber and dark lager beers. Compared to other traditional coloured malts, Château Arôme has a higher diastatic power and imparts a smoother bitterness.

USAGE

Special very aromatic beers. Up to 20% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU BLACK MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	73.5	
Wort color	EBC(Lov.)	1200 (450.6)	1450(544.3)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Malt Black 1300 EBC. The darkest malted barley. Torrefied at up to 230°C.

CHARACTERISTICS

Enhances the aroma of character beers by producing a more stringent flavour than other coloured malts. Imparts a slight burnt or smoky flavour.

USAGE

Very coloured beers, stouts and porters. 3-6% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU BLACK OF BLACK MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	72.0	
Wort color	EBC(Lov.)	400 (150.6)	600 (225.6)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Unique roasted malt. Torrefied at up to 225°C.

CHARACTERISTICS

This very special roasted malt offers a great advantage: Château Black Of Black gives the beer the flavour and aroma typical of the traditional Black malt without intensifying the beer's colour. Imparts well-balanced and agreeable roasted notes to the finished beer. Now you can brew an amber-coloured beer with a more pronounced roasted character, which had not been possible until Castle Malting® created its unique technology for producing Château Black Of Black.

USAGE

From amber to very coloured beers, Stouts and Porters. Recommended max. proportion: 5% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU CAFE MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	75.5	
Wort color	EBC(Lov.)	420 (158.1)	520 (195.6)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian coffee malt. Taste development at up to 200°C.

CHARACTERISTICS

Château Café malt imparts a nutty and light to reach coffee flavour and aroma to beers, brings in a “coffee” note in Stouts and Porters. Adds a smooth mouth feel and complexity to any dark ale. Reinforces the colour of the beer.

USAGE

Stouts, porters, Scottish ale, dark Belgian style beer, slightly in brown ales for hints of fresh roasted coffee; Up to 10% of the mix

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU CAFE LIGHT® MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	77.0	
Wort color	EBC(Lov.)	220 (83.1)	280 (105.6)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian coffee malt. Taste development at up to 200°C.

CHARACTERISTICS

Château Café Light® malt imparts a nutty and light to reach coffee flavour and aroma to beers, brings in a “coffee” note in Stouts and Porters. Adds a smooth mouthfeel and complexity to any dark ale. Reinforces the colour of the beer.

USAGE

Stouts, porters, Scottish ale, dark Belgian style beer, slightly in brown ales for hints of fresh roasted coffee. Up to 10% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU CARA BLOND® MALT

PARAMETER	UNIT	MIN	MAX
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Moisture	%		8.5
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	17 (6.9)	24 (9.6)
Packing	KGS	25 KGS BAG	50 KGS BAG
Total protein	%		11.5
Saccharification	Minutes	Normal	5.0

FEATURES

A pale Belgian caramel-style malt. High temperature of germination. Taste development at up to 220°C, intense aroma.

CHARACTERISTICS

Château Cara Blond® imparts a mild caramel-sweet aroma adding golden colour to beer. A distinguishing characteristic of all caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true caramel malt the ability to contribute mouthfeel, head, head retention, and extended beer stability.

USAGE

Light lagers, light ales, with little or no alcohol, white beers. Up to 30% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.

CHÂTEAU CARA CLAIR MALT



PARAMETER	UNIT	MIN	MAX
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Moisture	%		8.5
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)		8 (3.56)
Total protein	%		11.5
Saccharification	Minutes	Normal	5.0
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

The palest Belgian Caramel malt produced according to a special malting process.

CHARACTERISTICS

Château Cara Clair is a type of Belgian caramel malt. Intensifies the beer's body and its smoothness, promotes head formation and retention. Creates soft biscuit notes in the beer aroma.

USAGE

Pilsner Lager, alcohol-reduced beer, light beer, Bock beer. Up to 30% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU CARA GOLD® MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		8.0
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	110.0 (41.8)	130.0 (49.3)
Saccharification	Minutes	Normal	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

A dark Belgian caramel-style malt. High temperature of germination. Taste development at up to 220°C, intense aroma.

CHARACTERISTICS

Château Cara Gold® malt imparts a strong caramel-sweet aroma and unique toffee-like and brown sugar flavour, adding a rich amber colour to beer. A distinguishing characteristic of all caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true caramel malt the ability to contribute mouthfeel, head, head retention, and extended beer stability.

USAGE

Brown and dark beers. Up to 20% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU CARA RUBY® MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		8.0
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	45.0 (17.4)	55.0 (21.2)
Saccharification	Minutes	Normal	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

A medium Belgian caramel-style malt. High temperature of germination. Taste development at up to 220°C, intense aroma.

CHARACTERISTICS

Château Cara Ruby® malt imparts a rich caramel-sweet aroma and a toffee-like flavour, adding light amber to reddish colour to beer. A distinguishing characteristic of all caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true caramel malt the ability to contribute mouthfeel, head, head retention, and extended beer stability.

USAGE

Brown Ales, Brune des Flandres, Bock, Scottish Ales. Up to 25% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU CHIT BARLEY MALT FLAKES

PARAMETER	UNIT	MIN	MAX
Moisture	%	6.0	11.0
Extract (dry basis)	%	3 (1.7)	7 (3.2)
Total protein	%	10.0	11.5
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Lightly kilned type of malt produced from steeped barley that has been germinating for a very short period of time.

CHARACTERISTICS

Chit Barley Malt Flakes retain many of the characteristics of raw barley and are used to improve foam stability and to balance malt with high solubility. Impart a rich dry-grainy flavor to beer and is used primarily in stout. This malt improves head formation and stability.

USAGE

Any beer type.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.

CHÂTEAU CHIT WHEAT MALT FLAKES



PARAMETER	UNIT	MIN	MAX
Moisture	%	5.0	10.0
Total protein	%		12.0
Wort color	EBC(Lov.)	3 (1.7)	7 (3.2)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Flattened grains of chit wheat malt – lightly kilned type of malt produced from steeped wheat that has been germinating for a very short period of time.

CHARACTERISTICS

Chit wheat malt flakes retain many of the characteristics of raw wheat and are used to improve foam stability and balance malt with high solubility. The flakes can be added directly into the mash.

USAGE

Any type of beer.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU CHOCOLAT MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	75.0	
Wort color	EBC(Lov.)	800 (300.6)	1000 (375.6)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian chocolate malt. Torrefied at 220°C and then quickly cooled when the desired colour is reached.

CHARACTERISTICS

Château Chocolat malt is a highly roasted malt with a deep brown colour. This is where its name comes from. Château Chocolat malt is used to adjust the colour of beer and imparts a nutty, toasted flavour. Château Chocolat malt shares many of the characteristics of Black Malt but provides a less bitter flavour than Black malt and is lighter than Black, because it is roasted for a slightly shorter period of time and the end temperatures are not so high.

USAGE

Brown, strong, darker and black beers, such as porters, stouts and brown ales. Up to 7% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU CRYSTAL® MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	142 (53.8)	158 (59.8)
pH			5.8
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Distinct Belgian aromatic malt with unique aroma and flavour profile. A particular production process developed by Castle Malting®.

CHARACTERISTICS

This caramel-copper coloured malt provides a rich malt flavour and aroma to amber and dark lager beers. Compared to other traditional coloured malts, Château Crystal® has an even stronger diastatic power and imparts a smoother bitterness.

USAGE

Aromatic and coloured beers. Perfect for any beer in which high profile malt is required. Excellent choice for Belgian ales and German bock beer styles. Up to 20% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU DIASTATIC MALT

PARAMETER	UNIT	MIN	MAX
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Moisture	%		7.0
Extract (dry basis)	%	80.0	
Wort color	EBC(Lov.)	2.5 (1.4)	4.0 (2.0)
Total protein	%	9.0	11.5
Soluble protein	%	3.5	4.5
Hartong 45o	%	36	44
Viscosity	CP		1.6
Diastatic power	WK	380	
Friability	%	78.0	
Glassiness (whole grains)	%		3.0
Saccharification	Minutes		15.0

FEATURES

Enzymatic malt. Produced from the finest European barley varieties.

CHARACTERISTICS

Provides the necessary diastatic power in mashing when low-enzyme malt or unmalted grain is used; raises the extraction efficiency.

USAGE

Any type of beer. Recommended: up to 30% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU MELANO MALT



PARAMETER	UNIT	MIN	MAX
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Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	75.0 (28.7)	85.0 (32.4)
pH		5.4	5.8
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian Melanoidin (Melano) malt. Special germination process. Kilned in a special way at up to 130°C. Château Melano malt is slowly dried as the temperature is raised, allowing the melanoidins to form as part of the kilning process.

CHARACTERISTICS

Very aromatic, with intense malty flavour. Gives fullness and roundness to the beer colour, improves flavour stability and promotes red colour in your beer. Gives beer fuller body. This specialty variety has been described as “turbo Munich”.

USAGE

Amber and dark beers, Scottish type and red coloured beers like Scottish ales, amber ales, red ales, and Irish ales. Up to 20% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU MELANO LIGHT MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	79.0	
Wort color	EBC(Lov.)	36.0 (14.1)	44.0 (17.1)
pH		5.4	5.8
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian Melanoidin (Melano) malt. Special germination process. Kilned in a special way at up to 130°C. Château Melano Light malt is slowly dried as the temperature is raised, allowing the melanoidins to form as part of the kilning process.

CHARACTERISTICS

Very aromatic, with intense malty flavour. Gives fullness and roundness to the beer colour, improves flavour stability and promotes red colour in your beer. Gives beer fuller body. This specialty variety has been described as “turbo Munich”.

USAGE

Amber and dark beers, Scottish type and red coloured beers like Scottish ales, amber ales, red ales, and Irish ales. Up to 20% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.

CHÂTEAU MUNICH MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Wort color	EBC(Lov.)	21.0 (8.4)	28.0 (11.1)
Total protein	%		11.5
Clarity of wort		Clear	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian specialty malt of Munich type. Kilned up to 100-105°C.

CHARACTERISTICS

Rich, golden malt. Provides a modest colour increase toward a nice, golden-orange colour. Adds a pronounced grainy malty flavour to many beer styles without affecting the foam stability and body. Is also used in small quantities in combination with Château Pilsen 2RS to produce light colour beers, improving the malty flavour and giving the beer a richer colour. Enhances the taste of character beers.

USAGE

Pale ale, amber, brown, strong and dark beers, bocks. Up to 60% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU MUNICH LIGHT® MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	79.0	
Wort color	EBC(Lov.)	36.0 (14.1)	44.0 (17.1)
pH		5.4	5.8
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian Melanoidin (Melano) malt. Special germination process. Kilned in a special way at up to 130°C. Château Melano Light malt is slowly dried as the temperature is raised, allowing the melanoidins to form as part of the kilning process.

CHARACTERISTICS

Very aromatic, with intense malty flavour. Gives fullness and roundness to the beer colour, improves flavour stability and promotes red colour in your beer. Gives beer fuller body. This specialty variety has been described as “turbo Munich”.

USAGE

Amber and dark beers, Scottish type and red coloured beers like Scottish ales, amber ales, red ales, and Irish ales. Up to 20% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU OAT MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		7.0
Extract (dry basis)	%	78.5	
Wort color	EBC(Lov.)		5.0 (2.4)
Total protein	%	10.0	12.0
Saccharification	Minutes	Clear	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Château Oat malt is produced from de-husked oat kernels. This type of malt has a very low diastatic power and moderate extract values.

CHARACTERISTICS

Château Oat malt gives a distinctive silkiness to the beer. Great for enhancing body, head retention, and flavor of dark beers. Used as a flavor adjunct, it enhances a biscuit taste in the beer and gives it a unique texture and a creamy mouthfeel. Adds texture and flavor to any dark English beer style.

USAGE

Dark beers, porters, stouts, robust British ales, winter beers. Up to 15% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU PALE ALE MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Wort color	EBC(Lov.)	7.0 (3.2)	10.0 (4.3)
Total protein	%		11.5
Soluble protein	%	4.0	4.6
Kolbach index	%	38.0	45.0
Viscosity	CP		1.6
Diastatic power	WK	250	
Friability	%	80.0	
NDMA	ppb		2.5
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian light-coloured base malt. Kilning at up to 90-95°C.

CHARACTERISTICS

Usually used as a base malt or in combination with Pilsen 2RS malt to impart a richer malt flavour and additional colour. Being deeper in colour, this malt can add a golden hue to the wort. It is used with strong yeasts to produce amber and bitter beers. Château Pale Ale malt is kilned longer and is usually better modified, providing a more pronounced flavour than Pilsen 2RS. The enzymatic activity of Château Pale Ale malt is sufficient when used with large proportion of non-enzymatic specialty malts.

USAGE

Pale ale styles and bitter beers, most traditional English beer styles. Up to 80% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU PEATED MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%	1.0	2.5
Wort color	EBC(Lov.)	4.0	7 (2.3)
Total protein	%		11.5
Soluble protein	%	3.5	4.5
Kolbach index	%	35.0	45.0
Hartong 45°	%	34.0	43.0
Viscosity	CP		1.6
pH		5.7	5.9
Diastatic power	WK	285	
Friability	%	84.0	
Glassiness (whole grains)	%		2.5
Filtration		Normal	
Saccharification	Minutes		15
Clarity of wort		Clear	
Calibration: – above 2.5 mm	%	90.0	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Peated malt from organic barley. Treated by being smoked during kilning over a fire made from Scottish peat moss.

CHARACTERISTICS

Imparts a distinctive smoky, spicy aroma and flavour, typical for classic German beer styles. Organic smoked beer brewed with Château Peated Nature malt tastes like a forest fire – but in a good way!! It has a rich head and a mouthfeel similar to sparkling ale.

USAGE

Organic scottish ale, organic porters, organic smoked beer, special organic beers. Recommended proportion: up to 10% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHATEAU PILSEN 2 RS

PARAMETER	UNIT	MIN	MAX
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Moisture	%		4.5
Extract (dry basis)	%	81.0	
Extract difference fine-coarse	%	1.5	2.5
Wort color	EBC(Lov.)		3.5 (1.9)
Postcoloration	EBC(Lov.)	4(2.1)	6 (2.8)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35.0	45.0
Hartong 45°	%	34.0	43.0
Viscosity	cp		1.6
Beta glucans	mg/l		250
pH		5.6	6.0
Diastatic power	wk	250	
Friability	%	81.0	
Glassiness (whole grains)	%		2.5
PDMS			5.0
NDMA	ppb		2.5
Filtration		Normal	
Saccharification	Minutes		15.0
Clarity of wort		Clear	
Calibration: - above 2.5 mm	%	90.0	
Calibration: - rejected	%		2.0

FEATURES

The lightest coloured Belgian malt. Produced from the finest European 2-row spring malting barley varieties. Kilned at up to 80 – 85°C.

CHARACTERISTICS

The lightest in colour, this malt is well-modified and is perfectly suited for single-step infusion or for decoction mashing. Our Château Pilsen malt carries a strong, sweet malt flavour and has a sufficient enzymatic power to be used as base malt.

USAGE

All beer types. Can be used up to 100 % for pale beers (Pilsner, Lager) or as part of the mix for the other beers.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.

CHÂTEAU PILSEN 6 RW MALT

PARAMETER	UNIT	MIN	MAX
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Moisture	%		4.5
Extract (dry basis)	%	80.0	
Wort color	EBC(Lov.)		3.5 (1.8)
Extract difference fine-coarse	%	1.0	2.2
Postcoloration	EBC(Lov.)		6.0 (2.7)
Total protein	%		11.5
Soluble protein	%	3.8	4.5
Kolbach index	%	36.0	45.0
Hartong 45°	%	35.0	43.0
Viscosity	cp		1.59
Beta glucans	mg/l		250
pH		5.6	6.0
Diastatic power	wk	300	
Friability	%	83.0	
Glassiness (whole grains)	%	2.5	
PDMS			5.0
NDMA	ppb		2.5
Filtration		Normal	
Saccharification	Minutes	10.0	
Calibration: – above 2.5 mm	%	90.0	
Calibration: – rejected	%		2.0
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

The lightest coloured Belgian malt produced from the finest European 6-row winter barley varieties. Kilned at up to 80 – 85°C.

CHARACTERISTICS

The lightest in colour, this malt is well-modified and is perfectly suited for single-step infusion or for decoction mashing. Compared to Château Pilsen 2RS, Château Pilsen 6RW has a more important diastatic power. Our Château Pilsen malt carries a strong, sweet malt flavour and has a sufficient enzymatic power to be used as base malt.

USAGE

All beer types. Can be used at up to 50% together with Pilsen 2RS for pale beers (Pilsner, Lager) or as part of the mix for the other beers.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU ROASTED BARLEY MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	65.0	
Wort color	EBC(Lov.)	1000 (375.6)	1300 (488.1)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Raw roasted barley. Torrefied up to 230 °C. The length of roasting time determines the darkness of the grain.

CHARACTERISTICS

Château Roasted Barley is a highly roasted barley that imparts a burnt, grainy, coffee-like flavor to your beer. It has many characteristics of Château Black malt, though it is far more complex. It actually has some starch that can be converted during the mash, thus impacting the specific gravity. Château Roasted Barley will also lend to the sweetness to the beer. If compared to Château Chocolat and Château Black malts, roasted barley produces the lightest colored head. Imparts a deep red mahogany color to beer and very strong roasted flavor. Gives dryness to Porters and Stouts.

USAGE

Stouts, Porters, Nut Brown Ales and other dark beer styles. 2-4% in Brown ales, or 3-10% in Porters and Stouts.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU RYE MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	81.0	
Wort color	EBC(Lov.)	3 (1.7)	8 (3.6)
Total protein	%	9.5	11.0
Glassiness (whole grains)	%		3.0
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

A fully modified de-husked type of malt with high β -Glucan content. It performs well in a single temperature infusion mash.

CHARACTERISTICS

Gives a golden color to your beer. This malt imparts a unique touch of rye flavor and adds an interesting complexity by performing a new twist in many well-known beer styles.

USAGE

Rye ales and lagers, special beers, seasonal beers. Up to 30% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU SMOKED MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	80.0	
Wort color	EBC(Lov.)		4 (2.1)
Total protein	%		11.5
Soluble protein	%	4.1	4.6
Kolbach index	%	40.0	45.0
Hartong 45°	%	36.0	
Viscosity	cp		1.6
pH		5.5	6.0
Diastatic power	wk	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
Saccharification	Minutes		15.0
Calibration: - above 2.5 mm	%	90.0	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Enzymatically active special type of malt used in the production of a wide variety of beer styles and whisky.

CHARACTERISTICS

Smoked over beech wood, this malt develops an intense smoky and sweet-key flavor in your beer or whisky.

USAGE

Smoked beers, specialty beers, Rauchbier, Alaskan smoked ales, Scottish ales, whisky. Up to 15% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU SPECIAL B® MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	77.0	
Wort color	EBC(Lov.)	260 (98.1)	320 (120.6)
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Very special Belgian dark malt, obtained through specific double roasting process.

CHARACTERISTICS

Is used to produce a deep red to dark brown-black colour and fuller body. Unique flavour and aroma. Gives much colour and raisin-like flavour. Imparts a rich malty taste and a hint of nut and plum flavour. May substitute Chocolate and Black malt if bitterness is not desired.

USAGE

Abbey ales, dubbels, porters, brown ales, doppelbocks. Up to 10% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU SPELT MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	79.5	
Wort color	EBC(Lov.)	3 (1.7)	7 (3.2)
Total protein	%	11.0	17.0
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Château Spelt is a pale, well-modified type of malt. Made from a hard-grained species of wheat (heirloom wheat), it has a higher protein level when compared to other wheat malts.

CHARACTERISTICS

Château Spelt malt imparts a sweet nutty flavor, adds a spicy aroma and an earthy character to your beer. Great for Belgian Saison and Wheat beer styles.

USAGE

Belgian saison, wheat beers, special beers. Up to 15% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU VIENNA MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%	1.5	2.5
Wort color	EBC(Lov.)	4.0 (2.1)	7.0 (3.2)
Total protein	%		11.5
Soluble protein	%		4.3
Kolbach index	%	37.0	45.0
Viscosity	CP		1.65
Friability	%	80.0	
Diastatic power	WK	285	
Glassiness (whole grains)	%		2.5
Saccharification	Minutes	Normal	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Belgian Vienna base malt. Lightly kilned at up to 85-90°C with shorter “cure” duration.

CHARACTERISTICS

Imparts a richer flavour of malt and grain than Pilsen malt and adds subtle aromas of caramel and toffee. Château Vienna malt is kilned at slightly higher temperatures than Pilsen Malt. As a result Château Vienna malt gives a deeper golden colour to the beer increasing at the same time its body and fullness. Due to the higher kilning temperature, the enzyme activity of Château Vienna malt is slightly lower than that of Pilsen Malt. Nevertheless, our Château Vienna malt has a sufficient enzymatic activity to be used in combination with large proportion of specialty malts.

USAGE

All beer styles, Vienna lager. To enhance colour and aroma of light beers. Up to 100% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU WHEAT BLANC MALT

PARAMETER	UNIT	MIN	MAX
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Moisture	%		5.5
Extract (dry basis)	%	83.0	
Wort color	EBC(Lov.)		5.5 (2.6)
Postcoloration	EBC(Lov.)		7.5 (3.4)
Total protein	%		14.0
Soluble protein	%	4.5	
Viscosity	CP		1.9
pH		5.8	6.1
Calibration: – rejected	%		2.0

FEATURES

Wheat malt. Kilned at up to 80 – 85°C.

CHARACTERISTICS

Enhances the peculiar taste of wheat beers. Château Wheat Blanc malt is essential in making wheat beers but is also used in barley malt-based beers (3–5%) thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability. Wheat has no outer husk and therefore has fewer tannins than barley. Wheat malt is much stickier than barley malt due to the higher protein content and may cause lautering problems if not given a “Protein Rest” during the mash.

USAGE

Wheat beers, white, light beers, beers with low or no alcohol. Recommended max. proportion: up to 35% of the mix

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.

CHÂTEAU WHEAT CRYSTAL MALT



PARAMETER	UNIT	MIN	MAX
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Moisture	%		6.5
Extract (dry basis)	%	82.0	
Wort color	EBC(Lov.)	140 (53.1)	160 (60.6)
Total protein	%		13.5
pH		5.5	6.0
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Wheat malt. Roasted at up to 150-170°C.

CHARACTERISTICS

Château Wheat Crystal imparts to the beer a rich character of cooked wheat, corn flakes and a slight aroma of coffee. Increasing the coloration, our new malt will highlight the aromatic notes of baked bread and biscuit in your beer. The beer will have a golden to light amber colour and a light to medium body.

USAGE

Belgian Witbier; Hefeweizen; Kristallweizen, Dunkelweizens, Weizenbock; Up to 20% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU WHEAT MUNICH 25 MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	83.0	
Wort color	EBC(Lov.)	21.0 (8.4)	28.0 (11.1)
Total protein	%		14.0
Kolbach index	%	38.0	
Viscosity	CP		1.85
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Very special Belgian wheat malt of the Munich type. Kilned at up to 100-105°C.

CHARACTERISTICS

Not particularly dark in colour but richer in flavour than the standard Wheat malt. You will have a slimmer, more sparkling beer with a typical ale aroma.

USAGE

Dark wheat beer styles, weizenbocks, stouts or in smaller proportions to add body and head retention to other dark ales. Up to 30% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.



CHÂTEAU WHEAT MUNICH LIGHT 16 EBC MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	84.0	
Wort color	EBC(Lov.)	14.0 (5.8)	18.0 (7.3)
Total protein	%		14.0
Kolbach index	%	38.0	
Viscosity	CP		1.85
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Very special Belgian wheat malt of the Munich type. Kilned at up to 100-105°C.

CHARACTERISTICS

Not particularly dark in colour but richer in flavour than the standard Wheat malt. You will have a slimmer, more sparkling beer with a typical ale aroma.

USAGE

Dark wheat beer styles, weizenbocks, stouts or in smaller proportions to add body and head retention to other dark ales. Up to 30% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.





CHÂTEAU WHISKY MALT

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract difference fine-coarse	%		2.0
Wort color	EBC(Lov.)	2.5 (1.5)	4.0 (2.1)
Soluble nitrogen ratio	%	35.0	40.0
Soluble nitrogen (dry malt)	%	0.5	0.6
Total nitrogen (dry malt)	%	1.4	1.65
Friability	%	85.0	
NDMA	ppb	36.0	2.0
Homogeneity	%	98.0	
Fermentable extract	%	87.0	
Predicted spirit yield (PSY)	l/t	406.0	
DP	oIOB	63.0	
Phenols	ppm	30.0	45.0
Soluble extract (0.7 mm)	%	76.0	
Soluble extract (0.2 mm)	%	80.0	
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Our Château Whisky malt is smoked during kilning with the best Scottish peat. Whisky malts have a longer storage life.

CHARACTERISTICS

Imparts a delicate character of peat and smoke. An ideal ingredient in creating a unique whisky. In higher proportions gives your whisky a rich smoky and peaty flavour.

USAGE

Any type of whisky for a distinct smoky flavour of real Scotch whisky. Up to 100% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.

CHÂTEAU WHISKY LIGHT® MALT



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Soluble extract (0.7 mm)	%	76.0	
Soluble extract (0.2 mm)	%	80.0	2.5
Extract difference fine-coarse	%		2.0
Wort color	EBC(Lov.)	2.5 (1.5)	4.0 (2.1)
Soluble nitrogen ratio	%	35.0	40.0
Soluble nitrogen (dry malt)	%	0.5	0.6
Total nitrogen (dry malt)	%	1.40	1.65
Friability	%	85.0	
NDMA	ppb		2.0
Homogeneity	%	98.0	
Fermentable extract	%	87.0	
Predicted spirit yield (PSY)	l/t	406.0	
DP	oIOB	63.0	
Phenols	ppm	15.0	25.0
Packing	KGS	25 KGS BAG	50 KGS BAG

FEATURES

Our Château Whisky Light® malt is smoked during kilning with the best Scottish peat. Whisky malts have a longer storage life.

CHARACTERISTICS

Imparts a delicate character of peat and smoke. An ideal ingredient in creating a unique whisky. In higher proportions gives your whisky a rich smoky and peaty flavour.

USAGE

Any type of whisky for a distinct smoky flavour of real Scotch whisky. Up to 100% of the mix.

STORAGE AND SHELF LIFE

Malt should be stored in a clean, cool (~ 22 °C) and dry (~ 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 18 – 24 months from the date of manufacture and all milled products within 3 months.

BITTER ORANGE PEELS 1/4



Product detailed description

Latin name: Citrus aurantium L. subsp. Aurantium (Rutaceae)
Part of the plant used Peels: Aurantii amarae fructi cortex ¼

Main components:

- essential oil mainly composed of limonene
- flavonoids: bitter flavonoid heterosides (neohesperidin, naringin, ...) and no bitter flavonoid heterosides (hesperidin, rutoside, sinensetine, ...)
- coumarins: photosensitizing furanocoumarins

Properties: Touch of sourness, citrusy/herbal notes
Usage: Belgian wheat beer, winter ales
Main storage conditions: Shielded from light

Characteristics

Macroscopic and microscopic characteristics: European Pharmacopoeia
Identification: Macroscopic characteristics Eur.Ph. - Identification A
Microscopic characteristics: Eur.Ph. - Identification B
Thin layer chromatography: Eur.Ph. - Identification C (naringin, caffeic acid)

Microbiological characteristics (analysis only on specific request)

Aerobic mesophilic : < 50.000.000 /g
Yeast / mould: < 500.000 /g
Escherichia coli: < 500 /g

Assay

Foreign elements: Max 2 %
Water content: Max 10 %
Total ash: Max 7 %
Extractives: Max 6 %

Dosage

Essential oil: Min 2,0 % (pericarpe cp), Min 0,3 % (powder)

BITTER ORANGE PEELS CHOPPED



Product general characteristics:

Name: BITTER ORANGE
Latin name: Citrus aurantium L. subsp. Aurantium (Rutaceae)
Part of the plant used Peels: Aurantii amarae fructi cortex ¼

Product detailed description

Part of the plant used Peels: Aurantii amarae fructi cortex ¼
Main components:

- essential oil mainly composed of limonene
- flavonoids: bitter flavonoid heterosides (neohesperidin, naringin, ...) and no bitter flavonoid heterosides (hesperidin, rutoside, sinensetine, ...)
- coumarins: photosensitizing furanocoumarins

Properties: Touch of sourness, citrusy/herbal notes
Usage: Belgian wheat beer, winter ales
Main storage conditions: Shielded from light

Characteristics

Macroscopic and microscopic characteristics: European Pharmacopoeia

Identification:

Macroscopic characteristics: Eur.Ph. - Identification A
Microscopic characteristics: Eur.Ph. - Identification B
Thin layer chromatography: Eur.Ph. - Identification C (naringin, caffeic acid)

Microbiological characteristics (analysis only on specific request)

Aerobic mesophilic : < 50.000.000 /g
Yeast / mould: < 500.000 /g
Escherichia coli: < 500 /g

Assay

Foreign elements: Max 2 %
Water content: Max 10 %
Total ash: Max 7 %
Extractives: Max 6 %

Dosage

Essential oil Min: 2,0 % (pericarpe cp), Min 0,3 % (powder)

SWEET ORANGE PEELS CHOPPED



Product general characteristics:

Name: SWEET ORANGE
Latin name: Citrus aurantium L. subsp. Dulcis (Rutaceae) mesocarpium
Part of the plant used Peels: Aurantii dulcis epicarpium & mesocarpium

Product detailed description

Main components: - essential oil mainly composed of limonene
Properties: Strong orange flavour
Usage: Belgian ales, Belgian wheat beer
Main storage conditions: Shielded from light

Identification:

Macroscopic characteristics: Hung.Ph.
Microscopic characteristics: Hung.Ph.

Microbiological characteristics (analysis only on specific request)

Aerobic mesophilic : < 50.000.000 /g
Yeast / mould: < 500.000 /g
Escherichia coli: < 500 /g

Assay

Foreign elements: Max 1 %
Water content: Max 14 %
Total ash: Max 6 %
Extractives: Max 30 %

Belgian Amber Beer



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	15 kg / hl
Château Munich Light®	7.5 kg / hl
Château Abbey® or Château Cara Ruby®	2.5 kg / hl
HOPS	
Saaz	75 g / hl
Hallertau Mittelfruh	25 g / hl
YEAST	
Safbrew S - 33	50- 80 g / hl

Original gravity: 14 - 16 ° PL

Alcohol: 6 - 7%

Colour: 10 - 15 EBC

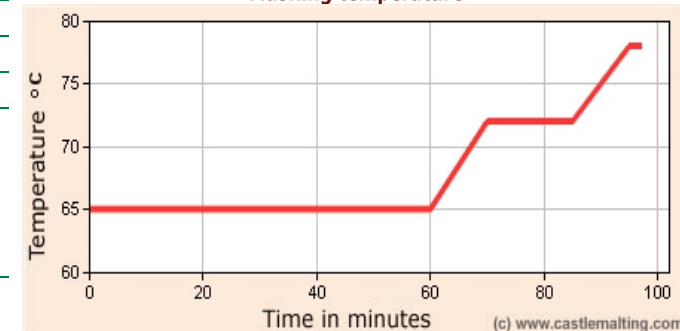
Bitterness: 18 - 22 IBU

Description

Due to the combination of Château Munich Light® and Château Abbey® malts, this special beer is characterized by a rich warmth typical of wine and a unique freshness typical of beer.



Mashing temperature



Step1: Mashing

-Mash in at 65°C and rest for 60 minutes
 -Rest at 72°C for 15 minutes
 -Rest at 78°C for 2 minutes

Step 2: Boiling

Duration: 1h 30min; the volume of wort declines by 8 - 10%
 -After 15 minutes add half of the hops, after 85 minutes add the rest of the hops and sugar, if necessary

*Spices option: Coriander (1 g/hl) and grains of paradise (1.5 g/hl) or liquorice (0.5 g/hl)

**Sugar option: White candy sugar (0.5 kg/hl)

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Step 4: Lagering minimum 2 weeks at 4°C

Belgian Blonde Beer



Original gravity: 15 - 16° PL

Alcohol: 6 - 7 %

Colour: 8 - 12 EBC

Bitterness: 26 - 29 IBU

Description

Dense beer with a rich taste, long aftertaste and, as a rule, low carbonation. Unlike the majority of other beers, Belgian Blond Beer is served cooled to just 6-12 ° C.

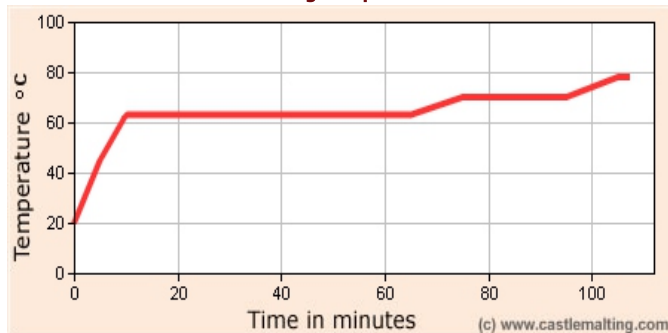


Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS, 100%	25 - 30 kg / hl
HOPS	
Saaz	100 g / hl
Tradition	50 g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl

Mashing temperature



Step1: Mashing

- Mash in 75 liters of water (45°C)
- Rest at 63°C during 55 minutes
- Rest at 70°C during 20 minutes
- Rest at 78°C during 2 minutes

Step 2: Boiling

- Duration: 1hour 30 minutes
The volume of wort declines by 8 - 10%
- After 15 minutes add Saaz;
 - After 85 minutes add Tradition

Spices option: star anis (1 g/hl)

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Step 4: Lagering minimum 2 weeks at 4°C

Belgian Brown Beer



Original gravity: 17 - 18 ° PL

Alcohol: 7 - 8 %

Colour: +/- 50 EBC

Bitterness: 15 - 20 IBU

Description

A beer of character with a rich sweet malt flavour and a well-balanced taste. Leaves a subtle aftertaste of burnt wood.

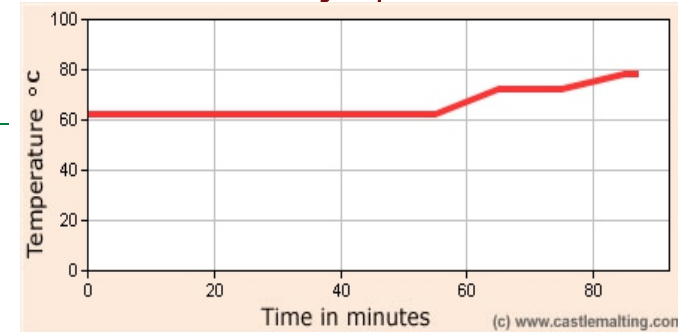


Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	16 kg / hl
Château Munich Light®	10 kg / hl
Château Cara Ruby®	4 kg / hl
Château Crystal®	1 kg / hl
Château Chocolat	1 kg / hl
HOPS	
Magnum	50 g / hl
Perle	25 g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl
Safbrew T-58 (second fermentation)	2.5 - 5 g / hl
SUGAR	
Brown candy sugar	0.5 kg / hl

Mashing temperature



Step1: Mashing

- Mash in at 62°C and rest for 55 minutes
- Rest at 72°C during 10 minutes
- Rest at 78°C during 2 minutes

Step 2: Boiling

- Duration: 1hour 30 minutes
The volume of wort declines by 8 - 10%
- After 15 minutes add Magnum
 - After 85 minutes add Perle and sugar

Step 3: Cooling

Step 4: Fermentation at 22°C

Belgian Christmas Beer



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	20 kg / hl
Château Munich	10 kg / hl
Château Crystal®	5 kg / hl
Château Café Light®	5 kg / hl
HOPS	
Admiral	75 g / hl
Brewers Gold	75 g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl
Safbrew T-58 (second fermentation)	2.5 - 5 g / hl

Original gravity: 19 - 20 ° PL

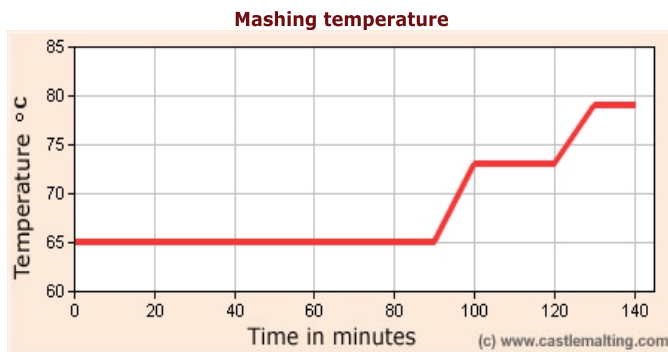
Alcohol: 8.5 - 9%

Colour: 55 - 65 EBC

Bitterness: 25 - 30 IBU

Description

Belgian Christmas Beer with a rich creamy head, slightly spicy flavour and a pleasant aroma.



Step 1: Mashing

- Mash in 75 l of water (65°C) and rest at 65°C for 90 minutes
- Raise the temperature to 73°C, rest for 20 minutes
- Raise the temperature to 79°C, rest for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain by 35 litres of water (78°C)

Step 3: Boiling

- Duration: 2.5 hours
- After 15 minutes add Admiral
- After 105 min add Brewers Gold and sugar, if necessary
- Remove the trub

Step 4: Cooling

Step 5: Fermentation at 20 - 25°C (7 days)

Belgian Dark Abbey Beer



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	9 kg / hl
Château Pale Ale	9 kg / hl
Château Cara Blond®	5.5 kg / hl
Château Crystal®	4 kg / hl
Château Chocolat	0.5 kg / hl
HOPS	
Tradition	50 g / hl
Tettnang	25 g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl

Original gravity: 13 - 14 ° PL

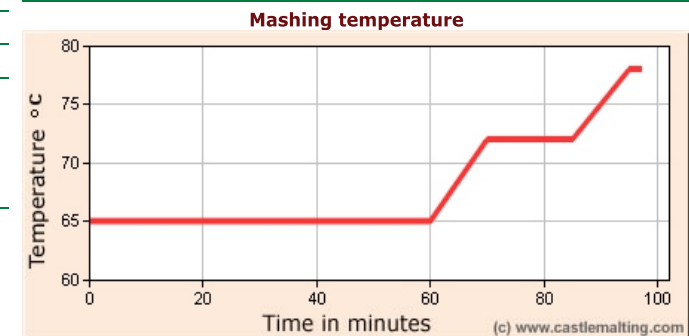
Alcohol: 8.5 - 9%

Colour: 55- 65 EBC

Bitterness: 25- 30 IBU

Description

A beer of character with a rich sweet malt flavour and a well-balanced taste. Leaves a subtle aftertaste of burnt wood.



Step 1: Mashing

- Mash at 65°C for 60 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 1hour 30 minutes
- The volume of wort declines by 8 - 10%
- After 15 minutes add Tradition;
- After 85 minutes add Tettnanger spices and sugar if necessary.

*Spices option: Coriander (1g/hl) and cinnamon (4g/hl)

**Spices option: Dark candy sugar (0.5kg/hl)

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the dyacetil to rest for 24 hours at the end of fermentation prior to yeast removal.

Step 4: Lagering minimum 2 weeks at 4°C

Belgian March Beer

Beer recipe

INGREDIENTS / HL



MALT	
Château Pilsen 2RS	12 kg / hl
Château Cara Ruby®	10 kg / hl
Château Biscuit®	2 kg / hl
HOPS	
Saaz	25 g / hl
Magnum	50 g / hl
YEAST	
Safbrew S-33	50 - 80 g / hl
Safbrew F-2 (second fermentation)	4 g / hl

Original gravity: 14 ° PL

Alcohol: 5.5 - 6 %

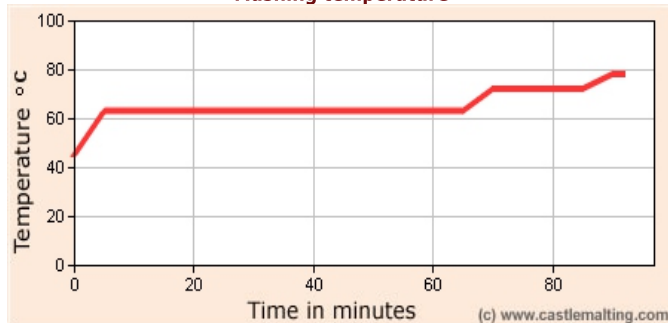
Colour: 35 - 40 EBC

Bitterness: 15 - 20 IBU

Description

March Beer (Bière de Mars or Spring Beer) the first brew of the year, made from the fresh crop of malts and hops. It is a mellow, fruity beer with a full flavor - floral aromas, fruit (bananas, ripe fruit) and subtle notes of roasted and caramelized malt. The beer has an elegant well-balanced bitterness.

Mashing temperature



Step 1: Mashing

- Mash in 80 litres of water (45°C)
- Rest at 63°C during 60 minutes
- Rest at 72°C during 15 minutes
- Rest at 78°C during 2 minutes

Step 2: Filtration

Separate the wort from the spent grain by 40 litres of water (75 °C)

Step 3: Boiling

- Duration: 2 hours 10 minutes
- After 15 minutes add Saaz
- After 105 minutes add Magnum and sugar, if necessary
- Remove the trub

Step 4: Cooling

Step 5: Fermentation at 20 - 25°C (7 days)



Belgian Red Pure Malt Beer

Beer recipe

INGREDIENTS / HL



MALT	
Château Pilsen 2RS	10.8 kg / hl
Château Melano	4.5 kg / hl
Château Munich	1.8 kg / hl
Château Cara Gold®	0.9 kg / hl
HOPS	
Saaz	100 g / hl
Hallertauer Mittelfruh	50 g / hl
YEAST	
Safale US-05	50 - 80 g / hl
Safbrew F-2 (Refermentation)	2.5 - 5 g / hl

Original gravity: 13.5 ° PL

Alcohol: 6.5%

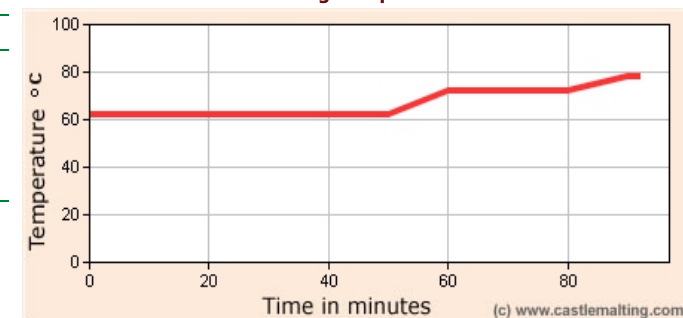
Colour: 60 EBC

Bitterness: 22 - 27 IBU

Description:

A bit sweet, with a lightly hopped tea-like flavour. Well-rounded and balanced flavors and a pleasant toasted malt character. A drying finish is common.

Mashing Temperature



Step 1: Mashing

- Mash in 62 °C and rest for 50 minutes
- Raise the temperature to 72°C, rest for 20 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling

- Duration: 1 hour 30 minutes, the volume of wort declines by 6 - 10%
- After 15 minutes add Saaz;
- After 80 minutes add Halertauer Mittelfruh and sugar if necessary;

*Sugar option: Cassonade light (Soft light brown sugar) (0.5 kg/hl)

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Step 4: Lagering

Minimum 2 weeks at 4°C



Belgian Stout



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	19.2 kg / hl
Château Cara Gold®	1.5 kg / hl
Château Chocolat	2.5 kg / hl
Château Black	0.5 kg / hl
Château Special B®	0.3 kg / hl

HOPS	
Saaz (T90)	520 g / hl

YEAST	
Safbrew S-33	70 g / hl

Original gravity: 15 ° PL

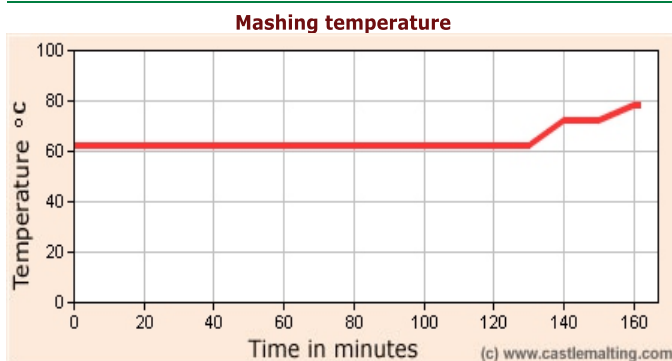
Alcohol: 6.5 %

Colour: 55- 65 EBC

Bitterness: 25- 30 IBU

Description

This Belgian-style stout has big roast flavors reminiscent of chocolate and coffee layered on top of the slightly tart dark fruits that Belgian yeasts can produce in spades. In short, it's delicious.



Step1: Mashing

- Mash in 80 liters of water at 62°C, adjust the pH of the mash to 5.4 during 1 hour and 10 minutes
- Raise the temperature to 72°C and rest for 10 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling

- Duration: 70 minutes
- Add 420g of Saaz hop at the beginning of boiling
- Add 100g of Saaz hop 10 minutes before the end of boiling

Step 3: Cooling down to 24°C

Step 4: Fermentation at 25°C (6-7days)

Belgian Ruby Beer



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	13.8 kg / hl
Château Melano 80 EBC	4.5 kg / hl
Château Munich 25 EBC	1.8 kg / hl
Château Cara Gold®	0.9 kg / hl

HOPS	
Saaz	100 g / hl
Hallertauer Mittelfruh	50 g / hl

YEAST	
Safbrew BE-256 (Abbaye)	80 g / hl
Safbrew BE-256 (Abbaye) refermentation	2.5 - 5 g / hl

SPICES	
Add hibiscus flower, if necessary	100 g / hl

Original gravity: 13.5 ° PL

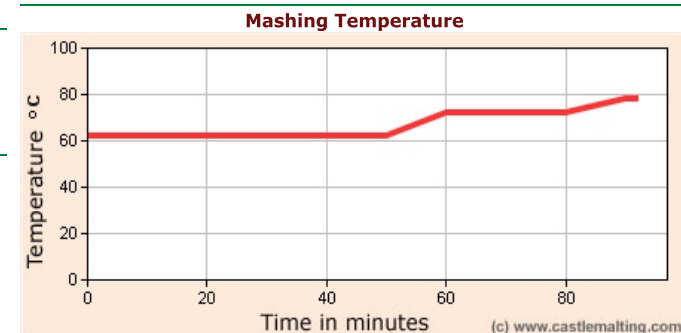
Alcohol: 6.5%

Colour: 60 EBC

Bitterness: 22 - 27 IBU

Description:

This Belgian Red Beer pours a deep red and presents aromas of caramel malt. This beer has well-rounded flavors and a pleasant caramel malt character.



Step1: Mashing

- Mash in 62 °C and rest for 50 minutes
- Raise the temperature to 72°C, rest for 20 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling

- Duration: 1 hour 30 minutes, the volume of wort declines by 6 - 10%
- After 15 minutes add Saaz;
- After 80 minutes add Halertauer Mittelfruh and sugar if necessary;
- Remove the trub

Step 3: Cooling to 23 - 24 °C

Step 4: Fermentation at 25-26 °C during (6-7) days

Step 5: Lagering minimum at 2 weeks at 2 °C

Belgian-style IPA



Original gravity: 14 - 16 ° PL

Alcohol: 6 - 7%

Colour: 10 - 15 EBC

Bitterness: 38 IBU

Description:

The perfect answer for enthusiasts who want hoppy IPA character combined with the complex, fruity, spicy character of Belgian Strong Pale Ales.

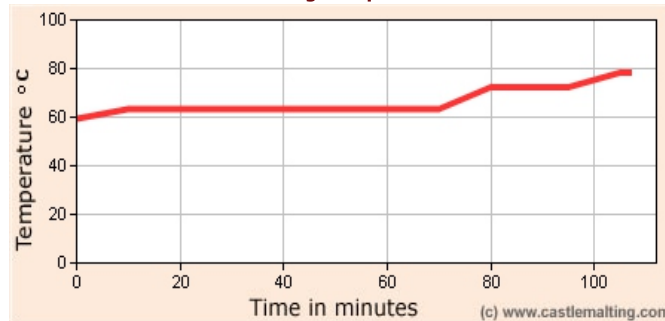


Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	15 kg / hl
Château Munich Light®	7.5 kg / hl
Château Abbey®	2 kg / hl
HOPS	
Fuggles	250 g / hl
East Kent Goldings	200 g / hl
Willamette	200 g / hl
YEAST	
Safale S-04	50 - 80 g / hl
Safale S - 04 (second fermentation)	2.5 - 5 g / hl

Mashing Temperature



Step 1: Mashing

- Mash in 70 litres of water at 59°C and gradually raise the temperature to 63°C
- Rest at 63°C for 60 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 75°C

Step 3: Boiling

Duration: 90 min; the volume of wort declines by 8 - 10% Counting from the start of boiling, after 5 min add Fuggles, after 80 min add East Kent Goldings, after 85 min add Willamette

Step 4: Fermentation

Fermentation at 23°C

Step 5: Lagering

Minimum 3 weeks at 4°C

Belgian Wheat Stout



Original gravity: 15 ° Pato

* This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

Description

This Belgian Wheat stout has big roast flavors reminiscent of coffee layered on top of the slightly tart dark fruits. It is a balanced quality beer with a soft feel in the mouth.

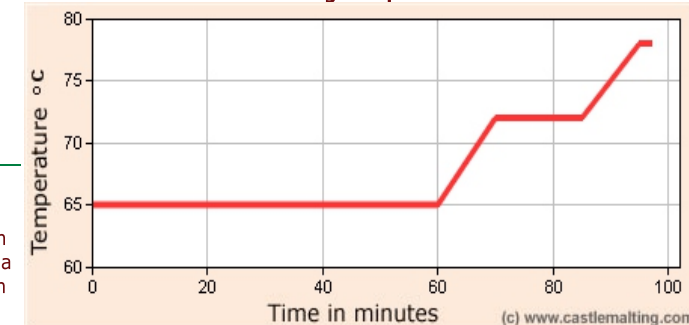


Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	13 kg / hl
Château Wheat Blanc	1.8 kg / hl
Château Chocolat	1.8 kg / hl
Château Wheat Black	1 kg / hl
Château Cara Gold®	0.9 kg / hl
Château Black	0.6 kg / hl
HOPS	
Saaz	520 g / hl
YEAST	
Safbrew S-33	70 g / hl

Mashing Temperature



Step 1: Mashing

- Mash at 62°C, adjust the pH of the wort to 5.4 during 50 minutes.
- Rest at 72°C during 10 minutes
- Rest at 78°C during 2 minutes

Step 2: Boiling

Duration: 1 hour, 10 minutes
 -Add 420g of Saaz at the beginning of boiling;
 -After 10 minutes add 100g of Saaz.

Step 3: Cooling

Step 4: Fermentation at 20°C (7 days).

Bitter Beer



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	7.5 kg / hl
Château Melano	3 kg / hl
Château Cara Gold®	0.6 kg / hl
Château Munich	1.2 kg / hl
HOPS	
Tradition	126 g / hl
Cascade	50 g / hl
YEAST	
Safale S-04	50- 80 g / hl
Safbrew F-2 (second fermentation)	2.5-5 g / hl

Original gravity: 10 ° PL

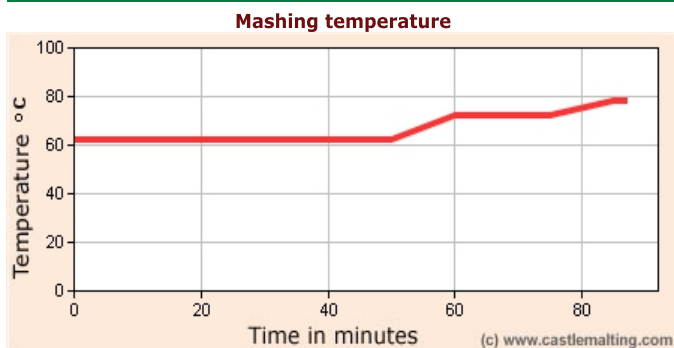
Alcohol: 4.5-5%

Colour: 60 EBC

Bitterness: 38-40 IBU

Description

This full bodied, smooth beer has a flavour that lingers pleasantly on the palate. It is bitter, without being overwhelmingly so due to a perfect balance of malt and subtle hops. A refreshing and very satisfying drink.



Step1: Mashing

- After mashing in 80 liters of water, rest at 62 °C for 50 minutes
- Raise the temperature to 72°C, rest for 15 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

- Duration: 1hour 30 minutes;the volume of wort declines by 6 - 10%
- Add Hallertauer Tradition hop after 15 minutes from the beginning of boiling
- Add Cascade after 80 minutes
- Remove the trub

Step 4: Cooling to 18°C

Step 5: Fermentation at 20-21°C (7 days)

Step 6: Lagering minimum 2 weeks

Black Beer 2



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	17 kg / hl
Château Cara Gold	1.5 kg / hl
Château Chocolat	2.5 kg / hl
Château Black	2 kg / hl
Château Spécial B	0.3 kg / hl
HOPS	
Saaz pellets	570 g / hl
YEAST	
Safbrew S-33	60-70g

Original gravity: 24 ° PL

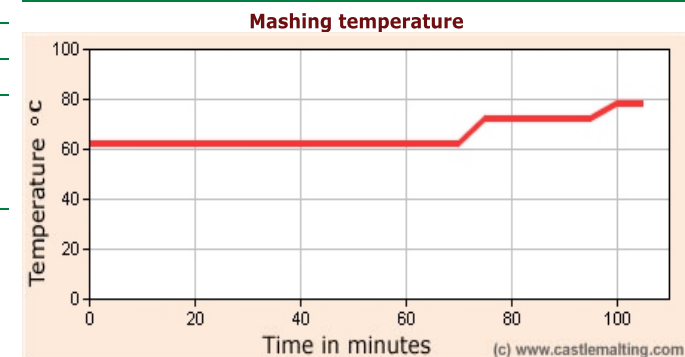
Alcohol: 6.8%

Colour:

Bitterness:

Description

A complex beer with a moderate bitterness. Pours almost opaque almost black color, is very creamy and smooth.



Step1: Mashing

- Mash in at 62°C, adjust the pH of the mash to 5,4, rest for 50 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 70 minutes
- Hops: add Saaz pellets 420 gr at the beginning of boiling and Saaz pellets 150 gr 10 minutes before the end of boiling
- Temperature: 24°C

Step 3: Fermentation (25°C)



Blond Beer (Leffe Style)



Beer recipe INGREDIENTS / HL

MALT	
Château Pilsen 2RS	26 kg / hl
Château Pale Ale	1.5 kg / hl
HOPS	
Saaz	100 g / hl
Tradition	50 g / hl
YEAST	
Safbrew T-58	65 g / hl
SPICES	
Coriander	1 gr / hl

Original gravity: 13.5 ° PL

Alcohol: 6.5%

Colour: 8-12 EBC

Bitterness: 25 - 30 IBU

Description:

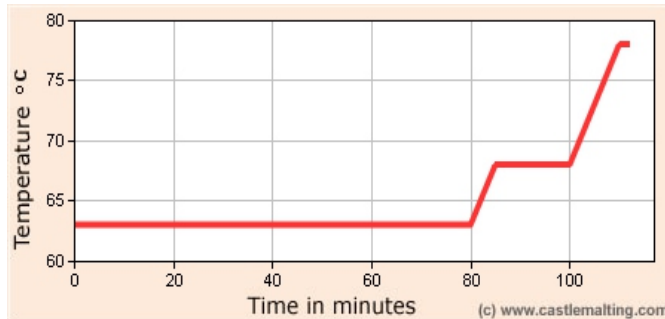
Leffe Blond is an authentic blond abbey beer with a slight hint of bitterness to it.

Leffe is a beer brand owned by InBev Belgium, the European operating arm of the global Anheuser-Busch InBev brewery giant.

Expert advice: "The first thing to appeal to me is Leffe Blond beautifully golden colour, which manages to catch and reflect the light. This unique colour is due to the use of pale malt, water, hop and yeast, of which this age-old recipe is composed. This blond, top-fermented beer will also win you over with its full, smooth and fruity flavour, which is followed by a strong and surprising aftertaste."

Food Pairing: While this is a perfect aperitif beer, it also tastes delicious with a wide variety of dishes, especially red meat, sweet and sour dishes and white mould cheese, such as Camembert, Brie, Brillat-Savarin or Saint-Marcellin. Leffe Blond is best served at 5-6°C in a beer chalice, which will allow all the flavours to come through.

Mashing Temperature



Step 1: Mashing

- Mash at 63 °C and rest for 80 minutes
- Raise the temperature to 68°C, rest for 15 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling

- Duration: 1 hour, the volume of wort declines by 6 - 10%
- After 10 minutes add Saaz;
- After 55 minutes add Halertauer Aroma and 1 gr of coriander;
- Remove the trub.

Step 3: Fermentation

Start at 25°C, raise the temperature to 28°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Step 4: Lagering

2 days at 12°C and 2 weeks at 0-1°C



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Blond Rye Beer



Beer recipe INGREDIENTS / HL

MALT	
Château Pilsen 2RS	22 kg / hl
Château Wheat Blanc	3 kg / hl
Château Rye	6 kg / hl
HOPS	
Perle or Admiral	70 %
Cascade	18 %
Amarillo	4.5 %
Saaz	7.5 %
YEAST	
Safbrew BE 256 (Abbaye)	60 g / hl

*The exact quantity of hops will depend on the desired bitterness

Original gravity: 18 - 19 ° Plato

Alcohol: 8.5 %

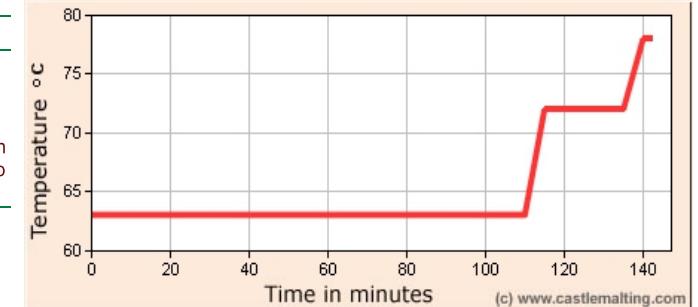
Colour: 8 - 12 EBC

Bitterness: 25 - 29 EBU

Description

Pale yellow to gold in color, with a well-constructed white head. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to pull through.

Mashing Temperature



Step 1: Mashing

- Mash in 100 litres of water (63°C)
- Rest at 63°C for 80 minutes
- Rest at 72°C for 20 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- After 10 minutes add the first hop (Perle or Admiral)
- After 85 minutes add the second hop (Cascade, Amarillo)

Step 3: Whirlpool

add the remaining hops at the beginning of the stage

Step 4: Fermentation at 27 °C

Step 5: Lagering

2 days at 12°C, then 3 weeks at 0-1°C

Step 6:

Clarify the beer 4 days before bottling



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Blond Beer of Character - 1



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	27 - 30 kg / hl
Château Pale Ale	1.5 kg / hl
HOPS	
Saaz	100 g / hl
Hallertau Mittelfruh	50 g / hl
Cascade	10g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl

Original gravity: 16-17 ° PL

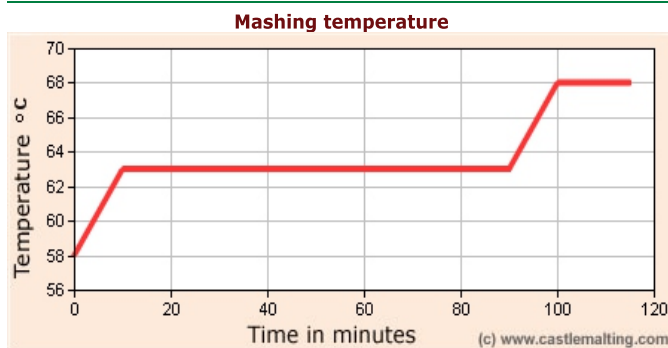
Alcohol: 8 %

Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

An above average blonde beer that has plenty of malt character and exquisite flavors that will charm you.



Step1: Mashing

- Mash in 75 liters of water (58°C)
- Rest at 63°C for 80 minutes
- Rest at 68°C for 15 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 76°C

Step 2: Boiling

- Duration: 1hour
- After 10 minutes add Saaz;
- After 55 minutes add Halertauer Aroma
- Remove the trub

Step 3: Fermentation at 25-28°C

Step 4: Lagering 2 days at 12°C, then 2 weeks at 0-1°C

*During lagering, add 10g/hl of Cascade hops in a perforated bag for 1 week

Blond Beer of Character - 2



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS, 100%	30 kg / hl
HOPS	
Perle	100 g / hl
Palisade	50 g / hl
YEAST	
Safbrew T-58	
SPICES	
Cinnamon	10g / hl
Star anise	3 g / hl

Original gravity: 16-17 ° PL

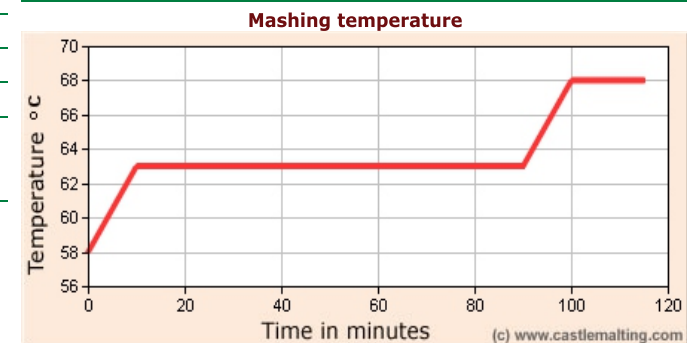
Alcohol: 8 %

Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

Strong, spicy blonde beer with firm maltiness and a warming finish.



Step1: Mashing

- Mash in 75 liters of water (58°C)
- Rest at 63°C for 80 minutes
- Rest at 68°C for 15 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 76°C

Step 3: Boiling

- Duration: 1hour
- After 10 minutes add Perle
- After 55 minutes add Palisade
- Add 10g/hl of cinnamon and 3g/hl of star anise
- Remove the trub

Step 4: Cooling

Step 5: Fermentation 28°C

Step 6: Lagering 2 days at 12°C, then 2 weeks at 0-1°C

Blonde Table Beer

Beer recipe

INGREDIENTS / HL



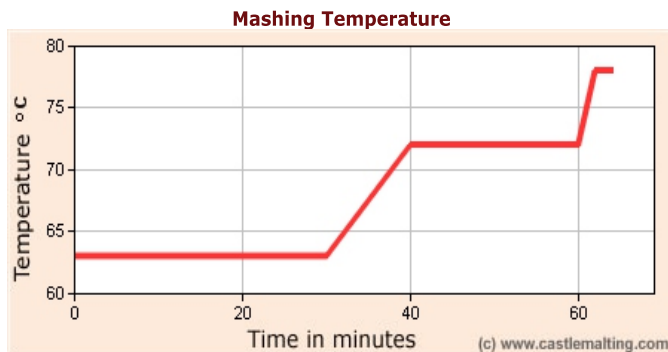
MALT	
Château Pilsen 2RS	8 kg / hl
Château Wheat Blanc	2 kg / hl
Château Oat	1 kg / hl
HOPS	
Magnum	20 g / hl
Styrian Golding	20 g / hl
YEAST	
Safbrew T-58	60-70 g / hl

Original gravity: 5-6 ° Plato

Alcohol: 2 %

Description

The Blonde Table Beer pours a clear golden color with a small white head and a medium body. Has a moderate fruity and malty aroma. It contains a low volume of alcohol.



Step 1: Mashing

Rest at 63°C for 50 minutes
Rest at 72°C for 20 minutes
Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 75 - 78°C

Step 3: Boiling

Duration: 60 min
After 15 minutes add Magnum
After 50 min add Styrian Golding

Step 4: Cooling

Step 5: Fermentation at 22°C



Dark Dubbel Beer

Beer recipe

INGREDIENTS / HL



MALT	
Château Pilsen 2RS	10 kg / hl
Château Wheat Blanc	1 kg / hl
Château Cara Gold®	5 kg / hl
Château Special B	5 kg / hl
HOPS	
Hallertauer Hersbrucker	50 g / hl
Tettnang	25 g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl
Safbrew F2 (Refermentation)	2.5 - 5 g / hl

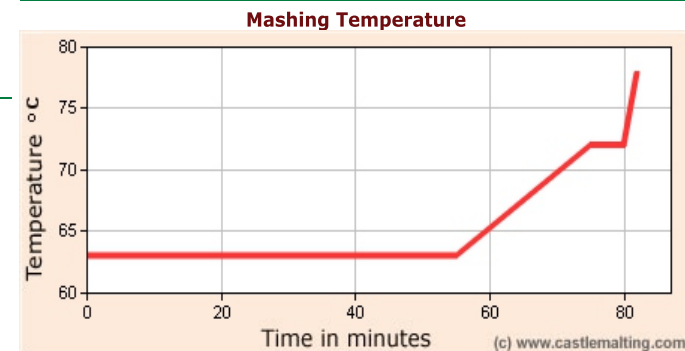
Original gravity: 14° Plato

Alcohol: 6.5 %

Description

This beer is rich, dark and sweet. The creamy head has the fragrance of special malt. The flavor is complex, fruity with a fresh-bitter finish. It is a balanced quality beer with a soft feel in the mouth and a long, dry aftertaste.

SUGAR	
Candy sugar dark (pieces)	0.5 kg / hl



Step 1: Mashing

Rest at 63 °C for 55 minutes
Raise the temperature to 72°C, rest for 15 minutes
Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling

Duration: 1 hour 30 minutes; the volume of wort declines by 8 - 10%
After 15 minutes add the Hallertauer hop
After 85 minutes add the Tettnang hop and the candy sugar

Step 3: Cooling

Step 4: Fermentation at 22°C



Light Beer "Forbidden Fruit"



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	10.8 kg / hl
Château Melano	4.5 kg / hl
Château Cara Gold®	0.9 kg / hl
Château Munich	1.8 kg / hl
HOPS	
Saaz	100 g / hl
Hersbrucker (Hallertauer)	50 g / hl
YEAST	
Safale US-05	50- 80 g / hl
Safale US-05 (second fermentation)	2.5-5 g / hl

Original gravity: 13.5 ° PL

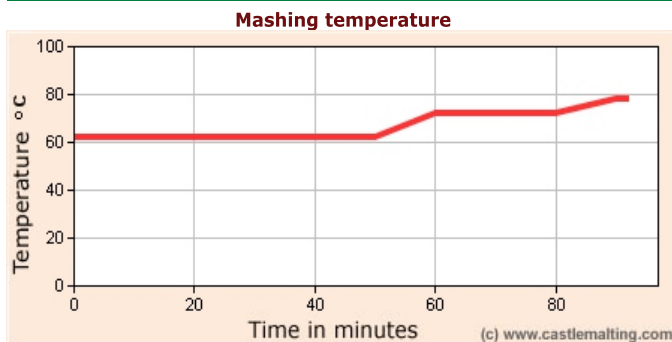
Alcohol: 6.5%

Colour: 60 EBC

Bitterness: 22-27 IBU

Description

A rich, highly aromatic Belgian-style beer with an irresistible taste. An excellent balance of flavours accompanied by a spicy, herbal aroma.



Step1: Mashing

- After mashing in, rest at 62 °C for 50 minutes
- Raise the temperature to 72°C, rest for 20 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

Duration: 1hour 30 minutes;the volume of wort declines by 6 - 10%
 -Add Saaz hop after 15 minutes from the beginning of boiling
 -Add Hallertauer Aroma hop and sugar, if necessary, after 80 minutes

Step 4: Cooling to 22-24°C

Step 5: Fermentation at 25-26°C (7 days)

Step 6: Lagering minimum 2 weeks

Special Wheat Beer



Beer recipe

INGREDIENTS / HL

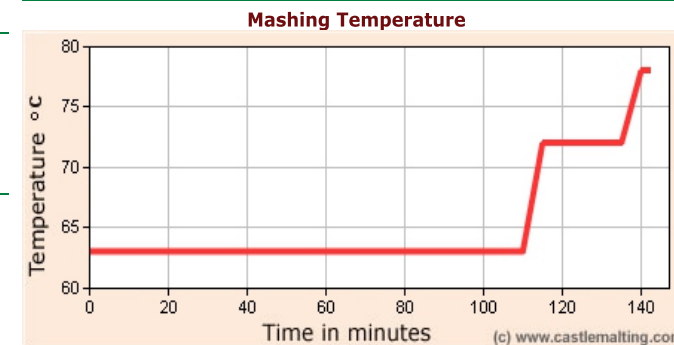
MALT	
Château Pilsen 2RS	11 kg / hl
Château Melano	4.5 kg / hl
Château Cara Gold*	0.9 kg / hl
Château Wheat Munich Light 16 EBC	1.8 kg / hl
Château Wheat Blanc	2 kg / hl
HOPS	
Perle	100 g / hl
Aramis	100 g / hl
YEAST	
Saf lager S - 189	100 - 120 g / hl

Original gravity: 14 ° Plato

Alcohol: 6 %

Description

The Wheat Blond beer is a light colored top-fermenting beer with a large, long-lasting foam. This beer is sparkingly mild and fruity and with a delicate yeast flavor.



Step 1: Mashing

- Rest at 63°C for 50 minutes
- Rest at 72°C for 20 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

Duration: 70 min; the volume of wort declines by 6 - 10%
 Counting from the start of boiling, after 5 min add Perle, after 60 min add Aramis

Step 4: Cooling to 12 °C

Step 5: Fermentation

at 12 - 14°C (7 days)

Step 6: Lagering

minimum 2 weeks

Spic Blond Beer



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	25 kg / hl
Château Biscuit	5 kg / hl
HOPS	
Goldings	100 g / hl
Palisade	50 g / hl
YEAST	
Safbrew T-58	50-80 g / hl
Safbrew F-2 (Second fermentation)	2.5-5 g / hl
SPICES	
Cinnamon	26.2 g / hl
Clove	1.05 g / hl

Original gravity: 18-20 ° PL

Alcohol: 8-9 %

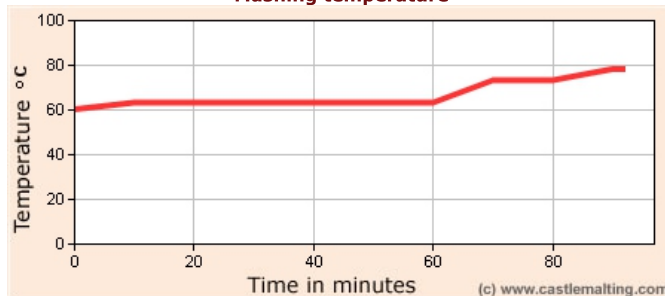
Colour: 14- 16 EBC

Bitterness: 25 IBU

Description

A moderate-strength special beer that has a subtle Belgian complexity, slightly sweet flavor, and dry finish. Pours an amber-golden color. Head of a white color. Great retention and great lacing. Smells of cinnamon, clove, yeast, and slight sweet malt. Mouth feel is smooth and crisp with an average carbonation level.

Mashing temperature



Step 1: Mashing

-Mash in 70 liters of water 60°C then gradually raise the temperature to 63°C

- Keep at 63°C for 50 minutes
- Raise the temperature to 73°C and keep at 10 minutes
- Raise the temperature to 78°C and keep during 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with 40l of water at 78 °C

Step 3: Boiling

- Duration: 1hour 30 minutes; the volume of wort declines by 8-10%
- After 15 minutes add half of the hops
 - 10 minutes before the end of the boiling, add the rest of the hops, sugar, if necessary, and the spices.
 - Remove the trub

Step 4: Cooling at 22-24 °C

Step 5: Fermentation 24-25 °C during 7 days

Step 6: Rest minimum 2 weeks at 0 - 4 °C



Traditional Wheat Beer



Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	18 - 20 kg / hl
Château Wheat Blanc	5 kg / hl
HOPS	
Magnum	80 g / hl
Styrian Golding	80 g / hl
YEAST	
Safbrew WB-06	50-80 g / hl
SPICES	
Bitter orange peel	10 g / hl
Cumin	2 g / hl
Coriander	1 g / hl

Original gravity: 11-12 ° Plato

Alcohol: 5-5.5 %

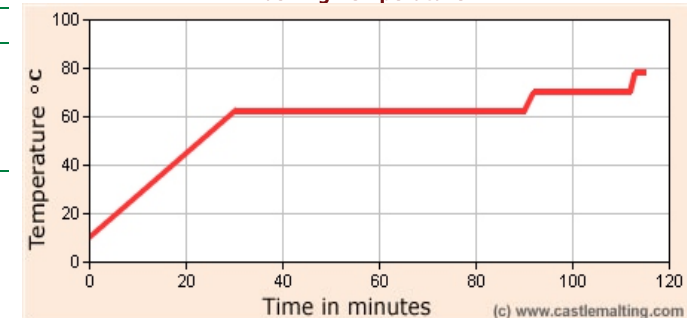
Colour: 10 - 12 EBC

Bitterness: 25 - 30 EBU

Description

Belgian Wheat or White beer is traditionally considered to be a summer drink. It is usually consumed as an aperitif with a slice of orange or lemon.

Mashing Temperature



Step 1: Mashing

- Mash in 80 litres of water (45°C)
- Rest at 62°C for 60 minutes
 - Rest at 70°C for 20 minutes
 - Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 1 hour 30 minutes
- The volume of wort declines by 8 - 10%
- After 15 minutes add Magnum
 - After 85 min add Styrian Golding, spices, and sugar, if necessary

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl to rest for 24 h at the end of fermentation prior to yeast removal.

Step 4: Lagering minimum 2 weeks at 7°C



Wheat Beer (Hoegaarden-style)



Original gravity: 13 ° PL

Description

Blonde Beer (Hoegaarden-style) is a white cloudy beer, traditionally considered to be a summer drink. It leaves you a playfully sour and prolonged aftertaste. This beer is a bit bitter, with a ripe taste and served in a cool glass. Usually, it is consumed as an aperitif with a slice of orange or lemon.

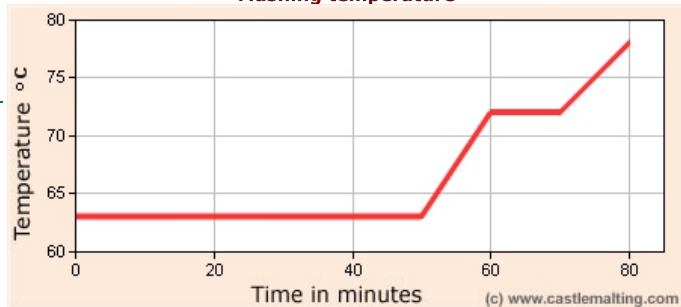


Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	16 kg / hl
Château Wheat Blanc	6 kg / hl
HOPS	
Magnum	20 g / hl
Hallertauer Mittelfruh	140 g / hl
Amarillo	60 g / hl
YEAST	
Safbrew WB-06	60 g / hl
SPICES	
Bitter orange peel	100 g / hl
Cumin	10 g / hl
Coriander	10 g / hl

Mashing temperature



Step 1: Mashing

- Mash at 63°C for 50 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain at 78°C.

Step 3: Boiling

Duration: 1 hour 30 minutes
 The volume of wort declines by 8 - 10%
 After 15 minutes add Magnum hop
 After 85 minutes add Hallertauer Mittelfruh and Amarillo, sugar, if necessary, and the spices

Step 4: Fermentation with Safbrew WB-06 at 28°C.

Aramis Beer



Original gravity: 14 ° PL

Alcohol: 6 - 7%

Description

Due to the combination of Château Munich Light® and Château Abbey® malts, this special beer is characterized by a rich warmth typical of wine and a unique freshness typical of beer. The hop Aramis offers this beer a very fine aroma with subtle spicy notes.

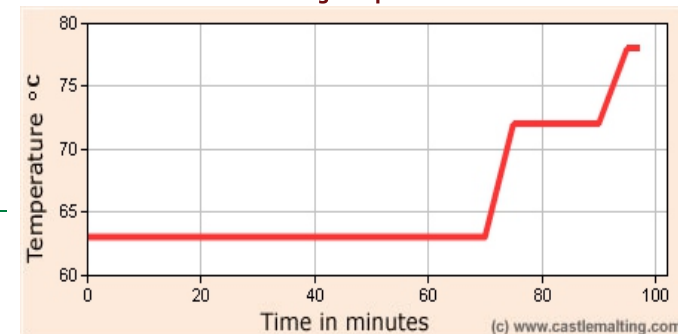


Beer recipe

INGREDIENTS / HL (1hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	17 kg / hl
Château Munich Light®	5 kg / hl
Château Abbey®	1 kg / hl
Château Wheat Blanc	0.5 kg / hl
HOPS	
Aramis	110 g / hl
Magnum	30 g / hl
YEAST	
Safbrew BE 256 (Abbaye)	70 g / hl

Mashing temperature



Step 1: Mashing

- Rest at 63°C for 70 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Fermentation

Separate the wort from the spent grain with water at 75°C

Step 3: Boiling

Duration: 85 minutes

Step 4: Fermentation 1 day at 12°C then lagering at 2°C

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