



*Belgian Malts that Make Your Beer So Special*

## HORIZON

### BREWING QUALITY

Good potential as a medium alpha, good aroma, dual purpose hop. Has a low co-humulone, which results in a clean tasting beer.



### ORIGIN / HISTORY

US origin. Horizon is a high alpha-aroma cultivar, a diploid seedling result of a cross made in 1970 between the USDA 65009 female plant (with Brewers Gold and Early Green lineage) and the male plant 64035M. It was released as a commercial variety in 1998.

### AGRONOMICS

Susceptible to downy mildew, Pseudoperonospora.

### ACID COMPONENTS

Alpha Acids	10 – 17% w/w
Beta Acids	6.5 – 8.5% w/w
Cohumulone	17 - 22% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.2 – 2.6 mls/100 grams
Caryophyllene	5 - 6% of whole oil
Farnesene	2% of whole oil
Humulene	8 - 10% of whole oil
Myrcene	65 - 70% of whole oil

Type Leaf Hops



Possible Substitutions: Magnum

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

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

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