



Belgian Malts that Make Your Beer So Special

Archer

BREWING QUALITY

An English hop that's best used as a late aroma hop to get the most of its unique aroma. Archer originates from the UK and has overtones that include apricot and peach with other floral hints that round out into a nice bouquet of hoppiness.



ORIGIN / HISTORY

UK origin, Archer is a seedling of Sovereign, a semi-dwarf. It was planted along with Minstrel® as part of the Charles Faram Hop Development Programme and released in 2013.

AGRONOMICS

Archer is an aroma hop. It combines classic British aroma with a citrus twist. Useful as copper and dry hop additions. Floral aroma with delicate hints of lime and peach.

ACID COMPONENTS

Alpha Acids 4-6% w/w
Beta Acids 2-3% w/w
Co-Humulone 32-38% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.6-0.8 ml/100 g
Myrcene 20.0 – 25.0% of whole oil
Humulene 26.0 – 30.0% of whole oil
Farnesene 0.4% of whole oil

Type Leaf Hops



Possible Substitutions: none



Castle Malting - True Brewers know why!