



*Belgian Malts that Make Your Beer So Special*

## Beata

### **BREWING QUALITY**

Bittering hop. The high beta acid means that its bitterness utilization is very good.



### **ORIGIN / HISTORY**

Bred for its Beta content at Horticulture Research International (HRI) at Wye College in the UK in 1995, it went to farm trials in 2006 and whilst not a well-established hop it is one well worth experimentation.

### **AGRONOMICS**

Apricot and delicate apple with a hint of almond. Good for larger style beers, similar to German-style hops, first impressions suggest a subtle citrus character.

### **ACID COMPONENTS**

Alpha Acids 5-7% w/w  
Beta Acids 9-11% w/w  
Co-Humulone 23-28% of alpha acids

#### **Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil 1.0-1.5 ml/100 g  
Myrcene 28%  
Humulene 4-8%  
Farnesene Trace

#### **Type Leaf Hops**



**Possible Substitutions:** Willamette, Challenger, Ahtanum



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