



*Belgian Malts that Make Your Beer So Special*

## **CRYSTAL ORGANIC**

### **BREWING QUALITY**

Aroma hop. Very popular in the craft-brewing industry. Viewed as the most pungent of the new triploid Hallertau family of hops. Used in IPA, strong American and Belgian Ales.



### **ORIGIN / HISTORY**

USA origin. A triploid variety developed from the German Hallertau aroma hop variety with primary contributions from Cascade, Brewer's Gold and Early Green. Released in 1993 to the hop industry.

### **AGRONOMICS**

Tolerant to downy mildew, with good pickability of a small cone. Maturity: Medium-late.

### **ACID COMPONENTS**

Alpha Acids	2.5 – 6% w/w
Beta Acids	4 – 7% w/w
Cohumulone	19 – 26% of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil	0.8 – 1.8 mls/100 grams
Caryophyllene	7% of whole oil
Farnesene	<1% of whole oil
Humulene	26% of whole oil
Myrcene	47% of whole oil

Type Leaf Hops



**Possible Substitutions:** Mounthood, Liberty, Hallertauer Mittelfrueh, Strisselspalt



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