



*Belgian Malts that Make Your Beer So Special*

## Huell Melon

### **BREWING QUALITY**

Huell Melon or Hüll Melon is a new variety from Germany with distinctive honeydew melon and strawberry aroma. The variety was bred at Hüll, and released in 2012 as one of the varieties bred in response to demand from the craft beer industry's desire for bold tastes and differentiating flavors.



### **ORIGIN / HISTORY**

German origin. Pedigree Daughter of Cascade.

### **AGRONOMICS**

Has very distinct flavors of honeydew melon and strawberry, not commonly associated with hops. Many people find the aromas associated with this hop to be entirely unique to the lupulin family. Due to its unique flavor profile, the possibilities of using are endless.

### **ACID COMPONENTS**

Alpha Acids 6.9 – 7.5% w/w  
Beta Acids 7.3 - 7.9% w/w  
Co-Humulone 25 - 30% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil 0.7 – 0.9 ml/100 g  
Myrcene 36% of total oil  
Humulene 10 - 20% of total oil  
Caryophyllene 5 - 10% of total oil  
Farnesene <1% of total oil

**Type Leaf Hops**



**Possible Substitutions:**

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

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