



Belgian Malts that Make Your Beer So Special

JARRYLO ORGANIC

BREWING QUALITY

Jarrylo has a unique banana character that plays well with wheats and weizens, but it also inherited its mother's spicy notes, which are perfectly suited for Saisons and other Belgian styles. Jarrylo has also been used as a bittering hop in pale ales and IPAs, lending a fresh fruit aroma of pears and oranges.



ORIGIN / HISTORY

Jarrylo (pronounced Jar-ril-low) is named after Jarilo, the Slavic god of fertility and springtime. Formerly known as ADHA 881, this variety's parentage is 3 ADHA varieties and Summit™. It is a dwarf hop bred by the American Dwarf Hop Association.

AGRONOMICS

Early to mid-season

ACID COMPONENTS

Alpha Acids	15.0 - 17.0 % w/w
Beta Acids	6.0 - 7.5 % w/w
Cohumulone	34 - 37 %

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2 – 1.5 mls/100 grams
Farnesene	< 1 % of whole oil
Humulene	15 – 18 % of whole oil
Myrcene	40 – 55 % of whole oil

Possible Substitutions: Unknown



Castle Malting - True Brewers know why!

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