



Belgian Malts that Make Your Beer So Special

Magnat

BREWING QUALITY

New release of IUNG Institute, high-alpha variety with clean, strong bitterness. Style Guide: Pilsner, Lager, India Pale Ale, American Ale, Bitter, Dark Ale.



ORIGIN / HISTORY

Polish origin. Pedigree of Lubelski and Yugoslavian male.

AGRONOMICS

Magnat hops have key flavors that include citrus, woody, chamomile, and lemon. Despite being classical bitterness aroma, it has quite high linalool content, so it can enrich the aroma with the notes of lilac and flowers.

ACID COMPONENTS

Alpha Acids 11.5 – 13.7% w/w
Beta Acids 2.8 % w/w
Co-Humulone 2.9% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.4 ml/100 g
Myrcene 47.3% of whole oil
Humulene 19% of whole oil
Caryophyllene 7.2% of whole oil
Linalool (lilac aroma) 11 µl/100 g

Type Leaf Hops



Possible Substitutions: Herkules, Taurus, Columbus



Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: +32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB