



Belgian Malts that Make Your Beer So Special

TRIPLE PERLE



BREWING QUALITY

Released by USDA-ARS in 2013, Triple Perle is an open cross between a Perle female and an unknown male. Expect Triple Pearl to be very bitter-forward with a slight astringency and pleasant mouth-feel. The aroma is very typical of traditional Perle but with greater emphasis on melon, sweet citrus, clove and very slight earthiness.

Suitable for most beer styles especially in IPAs.



ORIGIN / HISTORY

United States origin.

AGRONOMICS

Good to very good resistance to wilt and peronospora; average resistance to powdery mildew.

ACID COMPONENTS

Alpha Acids	10.3 – 11.2% w/w
Beta Acids	3.3 – 4.2% w/w
Cohumulone	21 - 25% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.1 – 1.8 mls/100 grams
Caryophyllene	3 - 5% of whole oil
Farnesene	<1% of whole oil
Humulene	7 - 11% of whole oil
Myrcene	39 - 55% of whole oil

Type Leaf Hops



Possible Substitutions: Perle, Northern Brewer, Hallertau



Castle Malting - True Brewers know why!

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