



*Belgian Malts that Make Your Beer So Special*

## **BRAVO**

### **BREWING QUALITY**

Bittering hop. Bravo is an excellent bittering hop that provides pleasant fruity and floral aroma characteristics. Aroma profile: citrus, floral, sweet aromatic, tropical, woody. May be used in IPA, American Pale Ale, Extra Special Bitter.



### **ORIGIN / HISTORY**

USA origin. Bravo is a second-generation super high alpha variety released in 2006.

### **AGRONOMICS**

Resistant to powdery mildew and verticillium wilt. Susceptible to downy mildew.

### **ACID COMPONENTS**

Alpha Acids	14 – 18% w/w
Beta Acids	3 – 5.5% w/w
Cohumulone	28 - 35% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.6-3.5mls/100 grams
Caryophyllene	10 – 12% of whole oil
Farnesene	<1% of whole oil
Humulene	18 - 20% of whole oil
Myrcene	25 - 50% of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Apollo, Columbus, Warrior, Zeus, Magnum



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

La Malterie du Château SA (Castle Malting)

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