



Belgian Malts that Make Your Beer So Special

Beata

BREWING QUALITY

Bittering hop. The high beta acid means that its bitterness utilization is very good.



ORIGIN / HISTORY

Bred for its Beta content at Horticulture Research International (HRI) at Wye College in the UK in 1995, it went to farm trials in 2006 and whilst not a well-established hop it is one well worth experimentation.

AGRONOMICS

Apricot and delicate apple with a hint of almond. Good for larger style beers, similar to German-style hops, first impressions suggest a subtle citrus character.

ACID COMPONENTS

Alpha Acids 5-7% w/w
Beta Acids 9-11% w/w
Co-Humulone 23-28% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.0-1.5 ml/100 g
Myrcene 28%
Humulene 4-8%
Farnesene Trace

Type Leaf Hops



Possible Substitutions: Willamette, Challenger, Ahtanum



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB