



Belgian Malts that Make Your Beer So Special

BULLION

BREWING QUALITY

Lends an intense black currant aroma, along with a spicy and pungent bitterness. A good bittering hop for Stouts and Dark ales.



ORIGIN / HISTORY

UK/US origins. One of the first varieties developed from a breeding programme circa 1917 by Professor Salmon in England. Bullion has very poor storage characteristics of its soft resins, so its use declined rapidly in the 1980's. Today only a few breweries use Bullion.

AGRONOMICS

Susceptible to downy mildew but no adverse virus responses.

ACID COMPONENTS

Alpha Acids	6 – 9% w/w
Beta Acids	5 - 6% w/w
Cohumulone	35 - 40% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.0 – 3.0 mls/100 grams
Caryophyllene	9 - 11% of whole oil
Farnesene	<1% of whole oil
Humulene	23 - 30% of whole oil
Myrcene	45 - 55% of whole oil

Type Leaf Hops



Possible Substitutions: Columbus, Northern Brewer, Brewer's Gold

Castle Malting - True Brewers know why!

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