CRYSTAL

BREWING QUALITY
Very popular in the craft-brewing industry. Viewed as the most pungent of the new triploid Hallertau family of hops. Used in IPA, strong American and Belgian Ales.

ORIGIN / HISTORY
USA origin. A triploid variety developed from the German Hallertau aroma hop variety with primary contributions from Cascade, Brewer’s Gold and Early Green. Released in 1993 to the hop industry.

AGRONOMICS
A fairly strong growing hop. Somewhat susceptible to downy mildew.

ACID COMPONENTS
Alpha Acids 3.5 – 5.5% w/w
Beta Acids 4.5 – 6.5% w/w
Cohumulone 20 – 26% of alpha acids

OIL COMPONENTS
Total Oil 1.0 – 1.5 mls/100 grams
Caryophyllene 4 - 8% of whole oil
Farnesene <1% of whole oil
Humulene 18 - 24% of whole oil
Myrcene 40 - 65% of whole oil

Possible Substitutions: Mount Hood, Liberty, Strisselspalt

Type T90 Hop Pellets
Type Leaf Hops

Castle Malting - True Brewers know why!