



Belgian Malts that Make Your Beer So Special

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

Type T90 Hop Pellets



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

Type Leaf Hops



Possible Substitutions: Mount Hood, Liberty, Strisselspalt



Castle Malting - True Brewers know why!