



*Belgian Malts that Make Your Beer So Special*

## FLYER

Flyer is an interesting resinous hop with a relatively high alpha characteristic and excellent dry hop aroma. Flyer is still on trial and has not yet been released for commercial growing.

### > Aroma Hop <



### Technical Data

#### **ACID COMPONENTS**

Alpha Acids	8.3 – 14.5% w/w
Beta Acids	4.1 – 6.0% w/w
Cohumulone	26 – 35% of alpha acids

#### **OIL COMPONENTS**

Myrcene	17.4 – 25.0% of whole oil
Humulene	20.0 – 22.5% of whole oil
Caryophyllene	10.0 – 12.0% of whole oil

#### **CHARACTERISTICS**

It results from a cross made in 2002 between a high alpha-acid female breeding line and a low trellis-type male hop. Its bittering characteristics can be best described as spicy, citrus, liquorice and resinous.

#### **TYPICAL BEER STYLES**

IPAs and ESBs

#### **AROMA**

A citrus hop with aromas of stoned fruits, liquorice, treacle-toffee and caramel with slight burnt notes.

#### **POSSIBLE SUBSTITUTIONS**

Bramling Cross



*Belgian Malts that Make Your Beer So Special*

#### **BREEDING PROPERTIES:**

British Flyer hops are the result of a high alpha acid female breeding line and a low trellis-type male hop that was licensed and released by Wye University in 2009. Though this hop can serve as a dual purpose brewing ingredient, it is most widely used as the bittering addition in beer styles like IPAs and ESBs.



#### **BREWING TIPS**

- Here is some guidance for your homebrewing hop additions:
- For bittering, add hops as desired no later than 15 minutes from end of the boil.
- For aroma, add hops 5-15 minutes from end of the boil.
- For flavor, add hops 2-5 minutes from the end of the boil.
- For dry-hop character, add directly to the primary or secondary fermenter.

#### **STORAGE**

Hops have three main enemies: heat, light and oxygen.

Heat accelerates the chemical breakdown of hops including both aromatic oils and the precious alpha acids that provide most of the bitterness in beer. Always store them in the freezer at a temperature between -1 and -21°C (30F to -5F).

Hops exposed to light will break down rapidly, leaving off flavors in your beer. When possible, store your hops in a dark place and avoid exposure to sunlight.

In oxygen's presence hop oils and alpha acids will oxidize. Oxidized alpha acids lose their bitterness, and old hops will take on a "cheesy" aroma. The best container is a vacuum sealed oxygen barrier such as a vacuum packed foil pouch, typically made from a layer of food grade plastic and layer of mylar.

Note: whole hops degrade faster because of the larger surface area exposed to air. Pellets are highly compressed, and therefore age more slowly than whole hops. They also take less space and are easier to vacuum pack, which is why they are often used in home brewing and micro brewing.



**Type T90 Hop Pellets**



**Type Leaf Hops**

## **Stop Searching. Start Brewing.**

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium  
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax : +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com  
Registered Tournai 79754; TVA: BE0455013439; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB