



*Belgian Malts that Make Your Beer So Special*

## **GREEN BULLET**

### **BREWING QUALITY**

Green Bullet gives a Styrian style of flavour to the beer - a pine/lemon crispness and an excellent aroma. Is used in Lager, Bitter, Irish-Style Dry Stout.



### **ORIGIN / HISTORY**

New Zealand origin. Released from the New Zealand DSIR (now HortResearch) in 1972.

### **AGRONOMICS**

No real disease problems (New Zealand is hop disease free).

### **ACID COMPONENTS**

Alpha Acids	10 – 14% w/w
Beta Acids	7.0% w/w
Cohumulone	41.3% of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil	1.1 mls/100 grams
Caryophyllene	6.4% of whole oil
Farnesene	0% of whole oil
Humulene	19.5% of whole oil
Myrcene	52.2% of whole oil

Type Leaf Hops



Possible Substitutions: Centennial



# **Castle Malting - True Brewers know why!**

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