



Specialty 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!

La Malterie du Château SA (Castle Malting)

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