



Belgian Malts that Make Your Beer So Special

HALLERTAU SMARAGD



BREWING QUALITY

With a distinct fruity nose balanced with flowery hoppy notes, Smaragd is the European response to varieties like Simcoe and Amarillo. It has a more prominent nose than most European varieties, but the fruitiness is more subdued and the overall impression is balanced and refined with a slight nuance of spice. The bitterness is of medium intensity allowing generous (but not excessive) use in the boil kettle. A good choice for dry hopping. The hints of lemon and orange marmalade work well with organic Belgian Pale Ales or organic Imperial Pilsner.



ORIGIN / HISTORY

This is a new breed from Germany developed in the last 10 years and virtually unknown to American brewers.

ACID COMPONENTS

Alpha Acids	4.0-6.0% w/w
Beta Acids	3.5-5.5% w/w
Cohumulone	13-18% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.4-0.8 ml/100 g
Caryophyllene	9-14% of whole oil
Farnesene	<1% of whole oil
Humulene	30-50% of whole oil
Myrcene	20-40% of whole oil

Type Leaf Hops



Possible Substitutions: Hallertau Mittelfruh

Castle Malting - True Brewers know why!

