



Belgian Malts that Make Your Beer So Special

JUNGA

BREWING QUALITY

Very high bitter value and a good bitter quality like German Magnum but with nice aroma. It's comparable with Nugget, Gelena, Chinook. It has some potential as dual-purpose hop. Used mainly for bittering and flavoring. Possible, but limited potential for aroma or dry hopping use. Beer styles suggestions: Ales and Lagers, Stout, IPA.



ORIGIN / HISTORY

It's a new variety from IUNG Pulawy. It was made from variety Northern Brewer and Marynka and it is a typical bitter hop with big and heavy cones.

ACID COMPONENTS

Alpha Acids	10 – 13% w/w
Beta Acids	5.0 – 8.0% w/w
Cohumulone	29 – 34% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.0 – 2.6 ml/100 g
Caryophyllene	8 - 11% of whole oil
Farnesene	<1,0 % of whole oil
Humulene	30 - 40% of whole oil
Myrcene	28 - 33% of whole oil

Type Leaf Hops



Possible Substitutions:

Target, Nugget, Galena



Castle Malting - True Brewers know why!

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