



Belgian Malts that Make Your Beer So Special

MAGNUM

BREWING QUALITY

Used for its bittering value and quality, U.S. Magnum is a super alpha variety. The aromatic nature is one of spice and citrus, useful for all beer types, especially Lagers, Pilsner types, Stout. Typically provides base bitterness in lager beers (commonly used as a first hop addition).



ORIGIN / HISTORY

Magnum is a bittering/aroma type cultivar, bred in 1980 at Huell, the German Hop Research Institute, from the American variety Galena and the German male 75/5/3.

AGRONOMICS

Tolerant to downy mildew, Peronospera, susceptible to powdery mildew, Sphaerotheca, with poor pickability of a large, compact cone.

ACID COMPONENTS

Alpha Acids	10 – 13% w/w
Beta Acids	5.0 – 7.0% w/w
Cohumulone	25 – 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.0 – 3.0 ml/100 g
Caryophyllene	8 - 12% of whole oil
Farnesene	0% of whole oil
Humulene	25 - 30% of whole oil
Myrcene	35 - 45% of whole oil

Type Leaf Hops



Possible Substitutions:

German Magnum, Nugget, Columbus.



Castle Malting - True Brewers know why!

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