



*Belgian Malts that Make Your Beer So Special*

## Moutere

### BREWING QUALITY

Moutere is a big hop delivering high alpha acid with a generous weight of oil while its lower cohumulone provides a soft well-structured but solid bitterness.



### ORIGIN / HISTORY

New Zealand bred triploid variety with parentage from the New Zealand variety Southern Cross and a selected New Zealand male.

### AGRONOMICS

It is a dual-purpose hop. Moutere is very fruit-forward with grapefruit, passion fruit, and resinous pine. It can be used at any point during the brewing process and works well in sweet, malty and fruity beers.

### ACID COMPONENTS

Alpha Acids 16 – 20% w/w  
Beta Acids 8.1 – 10.0% w/w  
Co-Humulone 24 - 28% of alpha acids

### Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil 0.7 ml/100 g  
Myrcene 45% of whole oil  
Humulene 23 - 26% of whole oil  
Farnesene 2% of whole oil

### Type Leaf Hops



**Possible Substitutions:** none



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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