



Belgian Malts that Make Your Beer So Special

NEWPORT



BREWING QUALITY

Viewed as a high-bittering alpha hop. Used in Ales, Stout, Barley Wine.



ORIGIN / HISTORY

US origin. Developed at the Agricultural Research Service (ARS) at Corvallis, OR, as a potential replacement to Galena.

AGRONOMICS

Resistance to both powdery and downy mildew.

ACID COMPONENTS

Alpha Acids	13.5 - 17% w/w
Beta Acids	7.2 - 9.1% w/w
Cohumulone	36 - 38% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.6 - 3.36 mls/100 grams
Caryophyllene	4.5 - 7% of whole oil
Farnesene	<1% of whole oil
Humulene	9 - 14% of whole oil
Myrcene	47 - 54% of total oil

Type Leaf Hops



Possible Substitutions: Galena, Nugget, Fuggle, Magnum



Castle Malting - True Brewers know why!

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