



Belgian Malts that Make Your Beer So Special

OPAL

BREWING QUALITY

Good high alpha aroma hop. The hop is spicy with subtle citrus. Used in German Wheat beers, summer Ales, Helles, light European Lagers, light Ales, Saisons, and Belgian Ales.



ORIGIN / HISTORY

German origin. Bred in Hüll.

AGRONOMICS

Good resistance to wild, downy and powdery mildew.

ACID COMPONENTS

Alpha Acids	4 – 8% w/w
Beta Acids	3.5 – 5.5% w/w
Cohumulone	13 - 17% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 – 1.3 mls/100 grams
Caryophyllene	8 - 15% of whole oil
Farnesene	<1% of whole oil
Humulene	30 - 50% of whole oil
Myrcene	20 - 45% of whole oil

Type Leaf Hops



Possible Substitutions: Unknown



Castle Malting - True Brewers know why!