



*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!**

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