



Belgian Malts that Make Your Beer So Special

PERLE



BREWING QUALITY

A well-accepted aroma hop with a good combination balanced bittering and highly acceptable aroma properties. Is used in Pale Ale, Porter, Stout, Lager, Pilsner, Weizen, Ale, Alt, Kölsch, Munich Helles.



ORIGIN / HISTORY

German origin. Bred at the Hüll Hop Research Institute from the English Northern Brewer variety.

AGRONOMICS

Good to very good resistance to wilt and peronospora; average resistance to powdery mildew.

ACID COMPONENTS

| | |
|-------------|-------------------------|
| Alpha Acids | 5 – 9% w/w |
| Beta Acids | 3.5 – 5.5% w/w |
| Cohumulone | 25 - 32% of alpha acids |

Type T90 Hop Pellets



OIL COMPONENTS

| | |
|---------------|-------------------------|
| Total Oil | 0.8 – 1.3 mls/100 grams |
| Caryophyllene | 8 - 10% of whole oil |
| Farnesene | <1% of whole oil |
| Humulene | 30 - 36% of whole oil |
| Myrcene | 10 - 20% of whole oil |

Type Leaf Hops



Possible Substitutions: Northdown, First Gold, Northern Brewer



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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