



*Belgian Malts that Make Your Beer So Special*

## PILGRIM

### BREWING QUALITY

Early trial brews show great promise; the high selenene content (c. 8.6%) should enhance its brewing performance. Good in all English-style beers.



### ORIGIN / HISTORY

UK origin. Developed at HRI Wye and released in 2000.

### AGRONOMICS

Good resistance to both powdery and downy mildew. It has shown to be the most Wilt resistant variety to date and is a very high yielder.

### ACID COMPONENTS

|             |                         |
|-------------|-------------------------|
| Alpha Acids | 10 - 12% w/w            |
| Beta Acids  | 4.3 – 5.0% w/w          |
| Cohumulone  | 36 - 38% of alpha acids |

**T90 Hop Pellets**



### OIL COMPONENTS

|               |                    |
|---------------|--------------------|
| Total Oil     | 1.8 mls/100 grams  |
| Caryophyllene | 7.3% of whole oil  |
| Farnesene     | 0.3% of whole oil  |
| Humulene      | 16.9% of whole oil |
| Myrcene       | 36% of total oil   |

**Leaf Hops**



**Possible Substitutions:** Target, Challenger



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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