Belgian Malts that Make Your Beer So Special

SAAZ

BREWING QUALITY

The classical “noble” aroma hop with long and strong traditions. Associated with the renowned Pilsner lager. Is used in Pilsner, Lagers, Belgian-Style Ales, Lambic, sometimes Bitter.

ORIGIN / HISTORY

Czech origin. Czech aroma landrace variety selected in the area of the same name.

AGRONOMICS

Good resistance to wilt; average resistance to perenospora and powdery mildew.

ACID COMPONENTS

Alpha Acids	2 – 5% w/w
Beta Acids	3 – 4.5% w/w
Cohumulone	24 - 28% of alpha acids

Type T90 Hop Pellets

OIL COMPONENTS

Total Oil	0.4 – 0.7 mls/100 grams
Caryophyllene	10 - 12% of whole oil
Farnesene	11 - 15% of whole oil
Humulene	40 - 45% of whole oil
Myrcene	20 - 25% of whole oil

Type Leaf Hops

Possible Substitutions: Tettnang, Lubelski

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