



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

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

AGRONOMICS

Good resistance to wilt; average resistance to peronospora 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



Castle Malting - True Brewers know why!