



*Belgian Malts that Make Your Beer So Special*

## Sabro

### **BREWING QUALITY**

Sabro is the newest release from the Hop Breeding Company. Sabro is an aroma hop that is notable for its complexity of fruity and citrus flavors. Sabro's pedigree is the result of a unique cross pollination of a female neomexicanus hop.



### **ORIGIN / HISTORY**

USA origin.

### **AGRONOMICS**

With a robust brewing performance, Sabro proves to be a strongly expressive hop that translates its flavor incredibly well into beer. Store between 0° and +5°C.

### **ACID COMPONENTS**

Alpha Acids 13 - 17% w/w  
Beta Acids 4 - 7% w/w  
Co-Humulone 20 - 24% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil 1.8 - 3.4 ml/100 g  
Caryophyllene 7-11% of whole oil  
Farnesene <1% of whole oil  
Humulene 7 - 14% of whole oil  
Myrcene 50 - 68% of whole oil  
Linalool: 0.5 - 0.6 Alpha-Acid of whole oil

**Type Leaf Hops**



### **Possible Substitutions:**

**Castle Malting - True Brewers know why!**

La Malterie du Château SA (Castle Malting)

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