



Specialty Malts that Make Your Beer So Special

STICKLEBRACK

BREWING QUALITY

Sticklebrack is a dual use hops with a high alpha acid content. It will provide a healthy bottom line to the bitterness levels in a brew. Stricklebrack provides robust aroma contributions. A high level of selinine is associated with the piney citrus character. It also comes with high levels of myrcene oil and registering levels of farnesene oil. Sticklebrack is versatile from boil to dry-hop.



ORIGIN / HISTORY

Sticklebrack Hops came from the breeding program at the DSIR Research Station in New Zealand. It was released in 1972 and is a cross between First Choice X Open Pollination.

AGRONOMICS

Sticklebrack enjoys the relatively disease free environment of New Zealand, and has not been associated with any mildews or fungus.

ACID COMPONENTS

Alpha Acids	13.0 – 14.2 % w/w
Beta Acids	7.5 – 8.5 % w/w
Cohumulone	40.0 – 45.0 % w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.76 – 1.72 mls/100 grams
Caryophyllene	3.4 – 6.0 % of whole oil
Humulene	7.7 – 11.0 % of whole oil
Myrcene	50.6 – 63.6 % of whole oil
Farnesene	4.0 - 4.6 % of whole oil

Type Leaf Hops



Possible Substitutions: Northern Brewer

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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