



Belgian Malts that Make Your Beer So Special

ORGANIC STRISSELSPALT



BREWING QUALITY

Well accepted organic aroma hop; similar to Hersbrucker in brewing character. Used in Pilsner, Lager, Wheat beers.



ORIGIN / HISTORY

French origin. Major aroma hop of the Alsace area of France.

AGRONOMICS

Susceptible to English and French wilt strains. Not resistant to downy mildew or powdery mildews.

ACID COMPONENTS

Alpha Acids	2 – 5% w/w
Beta Acids	3 – 5.5% w/w
Cohumulone	20 - 25% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.6 – 0.9 mls/100 grams
Caryophyllene	8 - 10% of whole oil
Farnesene	<1% of whole oil
Humulene	15 - 25% of whole oil
Myrcene	20 - 30% of whole oil

Type Leaf Hops



Possible Substitutions: Organic Hallertauer Hersbrucker, Mount Hood,

Castle Malting - True Brewers know why!



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