



Specialty Malts that Make Your Beer So Special

SUSSEX

BREWING QUALITY

The variety Sussex was placed 3rd in the IBD 2012 British Hop Competition and was selected for its powerful and unusual tropical fruit aroma. Sussex is an aroma hop, with low alpha and cohumulone with a delicate flavour. Brewing trials locally yield a delicate flavour with good flavour retention and it is probably best suited to a light ale.



ORIGIN / HISTORY

This new hop was discovered in 2005 at Gate Court, Northiam in East Sussex owned by the Cyster Family who have grown hops since 1919.

AGRONOMICS

It is wilt tolerant and is reasonably tolerant of downy and powdery mildew.

ACID COMPONENTS

| | |
|-------------|-------------------|
| Alpha Acids | 4.3 – 5.8 % w/w |
| Beta Acids | 2.4 – 3.2 % w/w |
| Cohumulone | 29.0 – 32.0 % w/w |

Type T90 Hop Pellets



OIL COMPONENTS

| | |
|-----------|-------------------------|
| Total Oil | 0.4 – 0.6 mls/100 grams |
| Humulene | 23.0 % of whole oil |
| Myrcene | 42.0 % of whole oil |

Type Leaf Hops



Possible Substitutions: Fuggles.

Castle Malting - True Brewers know why!

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