



Belgian Malts that Make Your Beer So Special



ORGANIC TARGET

BREWING QUALITY

An excellent high alpha variety which gives bitterness at a very competitive price. Tends to be too harsh for aroma purposes late in the boil but has produced very good results when used as dry hop pellets in the cask.



ORIGIN / HISTORY

UK origin. Target was released in 1972 and was the first result of a Wye College breeding programme to produce a wilt tolerant high alpha variety. It has rapidly established itself as the most widely grown English variety, with nearly half of the market.

AGRONOMICS

Susceptible to downy mildew but has good resistance to both powdery mildew and Verticillium Wilt.

ACID COMPONENTS

Alpha Acids	8 – 13% w/w
Beta Acids	4.5 – 5.7% w/w
Cohumulone	37% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2 – 1.4 mls/100 grams
Caryophyllene	10% of whole oil
Farnesene	0.03% of whole oil
Humulene	21% of whole oil
Myrcene	45% of total oil

Leaf Hops



Possible Substitutions: Pilgrim, Admiral, Magnum

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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