



Belgian Malts that Make Your Beer So Special

TRIPLE PERLE



BREWING QUALITY

Released by USDA-ARS in 2013, Triple Perle is an open cross between a Perle female and an unknown male. Expect Triple Pearl to be very bitter-forward with a slight astringency and pleasant mouth-feel. The aroma is very typical of traditional Perle but with greater emphasis on melon, sweet citrus, clove and very slight earthiness.

Suitable for most beer styles especially in IPAs.



ORIGIN / HISTORY

United States origin.

AGRONOMICS

Good to very good resistance to wilt and peronospora; average resistance to powdery mildew.

ACID COMPONENTS

| | |
|-------------|-------------------------|
| Alpha Acids | 10.3 – 11.2% w/w |
| Beta Acids | 3.3 – 4.2% w/w |
| Cohumulone | 21 - 25% of alpha acids |

Type T90 Hop Pellets



OIL COMPONENTS

| | |
|---------------|-------------------------|
| Total Oil | 1.1 – 1.8 mls/100 grams |
| Caryophyllene | 3 - 5% of whole oil |
| Farnesene | <1% of whole oil |
| Humulene | 7 - 11% of whole oil |
| Myrcene | 39 - 55% of whole oil |

Type Leaf Hops



Possible Substitutions: Perle, Northern Brewer, Hallertau



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons),
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB