



Belgian Malts that Make Your Beer So Special

VANGUARD

BREWING QUALITY

Provides excellent aromatic notes, along with a very low cohumulone content. Used in Lager, Pilsner, Bock, Kölsch, Wheat, Munich Helles, Belgian-Style Ales.



ORIGIN / HISTORY

USA origin. A triploid hop, similar to Hallertauer Mittelfrüh.

AGRONOMICS

Resistance to hop downy mildew similar to that of the cultivars Nugget and Willamette.

ACID COMPONENTS

Alpha Acids	5 – 7% w/w
Beta Acids	6 – 7% w/w
Cohumulone	14 - 16% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.9 – 1.2 mls/100 grams
Caryophyllene	12 - 14% of whole oil
Farnesene	<1% of whole oil
Humulene	45 - 50% of whole oil
Myrcene	25 - 35% of whole oil

Type Leaf Hops



Possible Substitutions: Hersbrucker, Mount Hood, Liberty



Castle Malting - True Brewers know why!