



Belgian Malts that Make Your Beer So Special

Vic Secret

BREWING QUALITY

Tested abundantly by brewers, Vic Secret's is best utilized via whirlpool and dry hopping. It is also worth noting that late kettle additions impart a wonderful earthiness, but the fruitiness doesn't come through. Good in Pale Ale, India Pale Ale, Stout, Porter.



ORIGIN / HISTORY

Vic Secret had her first commercial harvest in 2013. Developed in 2000 in Victoria, Australia alongside sister variety Topaz, Vic Secret features elements of tropical fruit, herbs and pine with clean notes of pineapple and passionfruit.

ACID COMPONENTS

Alpha Acids	14 – 17% w/w
Beta Acids	6.1 – 7.8% w/w
Cohumulone	51 - 56% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.2 – 2.8 ml/100 grams
Caryophyllene	11 – 15% of whole oil
Farnesene	0 - 1% of whole oil
Humulene	12 - 21% of whole oil
Myrcene	38 - 41% of whole oil

Type Leaf Hops



Possible Substitutions: Galaxy



Castle Malting - True Brewers know why!