



Belgian Malts that Make Your Beer So Special

CHALLENGER ORGANIC

BREWING QUALITY

An excellent all-round hop with good alpha and aroma properties. As the main copper hop, it provides a refreshing, full bodied, rounded bitterness, which makes an excellent platform for a late hop. As the late addition, it can give a very crisp, fruity character which has proved very popular in many beers.



ORIGIN / HISTORY

UK origin. Introduced by Wye College in 1972.

AGRONOMICS

Good resistance to downy mildew but is susceptible to powdery mildew and Verticillium Wilt.

ACID COMPONENTS

Alpha Acids	5 – 9% w/w
Beta Acids	3.2 – 5% w/w
Cohumulone	20 – 30% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.0 – 1.5 mls/100 grams
Caryophyllene	8-12% of whole oil
Farnesene	1-3% of whole oil
Humulene	25-32% of whole oil
Myrcene	20-42% of total oil

Leaf Hops



Possible Substitutions: Northdown, Northern Brewer, First Gold, Perle



Castle Malting - True Brewers know why!