

Belgian Malts that Make Your Beer So Special

<u>Izabella</u>

BREWING QUALITY

Polish dual-purpose hop, a daughter of Lubelski, developed as a bittering hop in 1988 but farming was ceased because of the low alfa content. Now resurrected because of the interesting aroma properties. May be used in Lagers, Ales.



ORIGIN / HISTORY

Polish origin. Developed back in 1988 in the same program as Marynka, when big players wanted to have more high-alpha varieties.

AGRONOMICS

Dual-purpose hop. Citrusy and fresh aroma variety.

ACID COMPONENTS

Alpha Acids 4.7 - 6% w/w Beta Acids 2.3% w/w Co-Humulone 1.5% of alpha acids

OIL COMPONENTS

| Total Oil | 1.3 ml/100 g |
|---------------|--------------------|
| Myrcene | 54.4% of whole oil |
| Humulene | 18% of whole oil |
| Caryophyllene | 8.7% of whole oil |

Possible Substitutions: -

Type T90 Hop Pellets



Type Leaf Hops



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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