



Specialty Malts that Make Your Beer So Special

ORGANIC SOLERO

BREWING QUALITY

Solero hop is dual-purpose hop, known to have strong fruit aromas and flavours, including tropical and passion fruits, along with mango. Solero is an aroma hop that is typically used in only late boil additions, including dry hopping.



ORIGIN / HISTORY

Solero hop originated in Germany and it was developed by Hopsteiner Breeding Program.

ACID COMPONENTS

Alpha Acids	7.0 – 9.0 % w/w
Beta Acids	5.0 – 6.0 % w/w
Cohumulone	35.0 – 45.0 % w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 – 2.0 mls/100 grams
Caryophyllene	0.8 – 0.9 % of whole oil
Linalool	0.2 – 0.5 % of whole oil

Type Leaf Hops



Possible Substitutions: none

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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