



Belgian Malts that Make Your Beer So Special

ORGANIC SOVEREIGN



BREWING QUALITY

Sovereign is a new English hop cultivar, also known as TA200. Sovereign is considered to have similar characteristics to other English noble hop varieties, such as Fuggles. Its characteristics could be described as soft, earthy, and slightly floral with an earthy, nutty pine aroma. Would be very at home in all organic English Ale styles and would be the highlight of an organic Bitter, ESB or English IPA.



ORIGIN / HISTORY

Sovereign is a hedgerow variety bred at Wye College from an open pollination made in 1995. It is a grand-daughter of Pioneer.

ACID COMPONENTS

Alpha Acids	4.5 – 6.5% w/w
Beta Acids	2.1 – 3.1% w/w
Cohumulone	26-30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.6 – 1.0 ml/100 g
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Type Leaf Hops



Possible Substitutions:

Fuggles

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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