



*Belgian Malts that Make Your Beer So Special*

## **BEATA**

### **BREWING QUALITY**

Apricot and delicate apple with a hint of almond. Beata needs to be treated as if the alpha acid is nearer to 6-7%: because of the high levels of beta acids it contains, which give it more bitterness than you'd expect from this aroma hop. Good for larger style beers, similar to German-style hops, first impressions suggest a subtle citrus character.



### **ORIGIN / HISTORY**

Grown in 2008 as a trial to assess the benefits of using hop oils as an organic disinfectant.

### **ACID COMPONENTS**

Alpha Acids        6.0 – 7.0% w/w

Beta Acids

Type T90 Hop Pellets



Type Leaf Hops



**Castle Malting - True Brewers know why!**

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