



Belgian Malts that Make Your Beer So Special

BRAVO

BREWING QUALITY

Bittering hop. Bravo is an excellent bittering hop that provides pleasant fruity and floral aroma characteristics. Aroma profile: citrus, floral, sweet aromatic, tropical, woody. May be used in IPA, American Pale Ale, Extra Special Bitter.



ORIGIN / HISTORY

USA origin. Bravo is a second-generation super high alpha variety released in 2006.

AGRONOMICS

Resistant to powdery mildew and verticillium wilt. Susceptible to downy mildew.

ACID COMPONENTS

Alpha Acids	14 – 18% w/w
Beta Acids	3 – 5.5% w/w
Cohumulone	28 - 35% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.6-3.5mls/100 grams
Caryophyllene	10 – 12% of whole oil
Farnesene	<1% of whole oil
Humulene	18 - 20% of whole oil
Myrcene	25 - 50% of whole oil

Type Leaf Hops



Possible Substitutions: Apollo, Columbus, Warrior, Zeus, Magnum



Castle Malting - True Brewers know why!