



Belgian Malts that Make Your Beer So Special

BRAVO ORGANIC

BREWING QUALITY

Aromatic qualities of Bravo range from being described as earthy and herbal to somewhat floral as well as spicy. Good in American IPA, Pale Ale.



ORIGIN / HISTORY

USA origin. A recent US cultivar with a parentage from the Zeus hop variety.

AGRONOMICS

Resistant to powdery mildew, moderately resistant to downy mildew.

ACID COMPONENTS

Alpha Acids	13.4 – 14.5% w/w
Beta Acids	3.3 – 4.6% w/w
Cohumulone	28 - 35% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.7 – 2 ml/100 grams
Caryophyllene	6 – 8% of whole oil
Farnesene	<1% of whole oil
Humulene	8 - 11% of whole oil
Myrcene	55 - 60% of whole oil

Type Leaf Hops



Possible Substitutions: Nugget, Magnum Organic



Castle Malting - True Brewers know why!