CHALLENGER

BREWING QUALITY
An excellent all round hop with good alpha and aroma properties. As the main copper hop, it provides a refreshing, full bodied, rounded bitterness, which makes an excellent platform for a late hop. As the late addition, it can give a very crisp, fruity character which has proved very popular in many beers.

ORIGIN / HISTORY
UK origin. Introduced by Wye College in 1972.

AGRONOMICS
Good resistance to downy mildew but is susceptible to powdery mildew and Verticillium Wilt.

ACID COMPONENTS
Alpha Acids 6 – 9% w/w
Beta Acids 3.2 – 4.2% w/w
Cohumulone 20 – 25% of alpha acids

OIL COMPONENTS
Total Oil 1.0 – 1.5 mls/100 grams
Caryophyllene 9.52% of whole oil
Farnesene 1.73% of whole oil
Humulene 29.52% of whole oil
Myrcene 30.49% of total oil

Possible Substitutions: Northdown, Northern Brewer, First Gold

Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beleu, Belgium
Tel.: +32 (0) 87 002096, Fax. +32 (0) 37 362234, info@castlemalting.com, www.castlemalting.com
Registered Trade: 79754, VAT, BE 456013438, IBAN BE11 3700 9064 6648, BIC: BBRUBEBB