



*Belgian Malts that Make Your Beer So Special*

## COMET

### **BREWING QUALITY**

Strong bittering with grassy, citrus, grapefruit aromas.



### **ORIGIN / HISTORY**

Cross between English Sunshine and a native American wild hop. It was released by the USDA in 1974.

### **AGRONOMICS**

Late maturity. Susceptible to downy mildew, but resistant to verticillium wilt.

### **ACID COMPONENTS**

Alpha Acids	9 – 11% w/w
Beta Acids	3 – 5.5% w/w
Cohumulone	40 - 45% of alpha acids

### **OIL COMPONENTS**

Total Oil	1.2 – 2.0 mls/100 grams
Farnesene	<1% of whole oil
Humulene	1 - 2% of whole oil
Myrcene	40 – 55% of whole oil

**SUBSTITUTIONS:** Summit, Galena



# Castle Malting - True Brewers know why!