



Belgian Malts that Make Your Beer So Special

Diamant

BREWING QUALITY

Diamant is a new premium aroma variety developed by the Hop Research Center in Hüll and was approved in 2020. With an exceptional aroma, higher yield and a lower susceptibility to disease, it represents a superb alternative to Schalter or Saaz hops.



ORIGIN / HISTORY

German origin, daughter of the landrace variety Schalter.

AGRONOMICS

Diamant is particularly suitable for every kind of lager beer because of its fresh, hoppy aroma profile. Depending upon the time of the addition in the brewing process, its high aroma potential can result in a pronounced, lightly floral and citrus note or in a subtle, pleasantly mild hop aroma. Frequently at the end of boil & Whirlpool

ACID COMPONENTS

Alpha Acids 7-7.5% w/w
Beta Acids 6.3% w/w
Beta/Alpha 0.9% of alpha acids
Co-Humulone 18% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.7 ml/100 g
Myrcene 728%/100 g
Farnesen 203%/100 g
Humulene 266%/100 g
Caryophyllene 110%/100 g
Linalool 20 mg/100 g

Type Leaf Hops



Castle Malting - True Brewers know why!

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