



*Belgian Malts that Make Your Beer So Special*

## Elixir

### BREWING QUALITY

Elixir is a French aroma hop from Alsace and is mainly characterized by its aromas of tropical fruit (oranges, tangerines), complemented by complex aromas of flowers, sandalwood and citrus.

### ORIGIN / HISTORY

French origin.

### AGRONOMICS

Nice hop to use in beers with fruity and floral accents, such as Pale Ale's, hoppy lagers, Saison, IPA and NEIPA, Farmhouse ale and Bière de Garde.

### ACID COMPONENTS

Alpha Acids 5-7% AA

Beta Acids 4.5 – 5.5%

Co-Humulone 25 - 30% of alpha acids

### OIL COMPONENTS

Total Oil 1.8 – 2.2 ml/100 g

Coluplone 35 - 40%

Myrcene 70 - 75%

Monoterpene 800-900 mg/100g

Sesquiterpene 400-500 mg/100g

Linalool 6 mg/100g

Farnesene 150-200 mg/100g

Geraniol 5-10 mg/100g

### Possible Substitutions:



Type T90 Hop Pellets



**Castle Malting - True Brewers know why!**

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: +32 (0) 87 662095; Fax: +32 (0) 87 352234; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)

Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB