GLACIER

BREWING QUALITY
An excellent new variety with balanced bittering properties combined with a good aroma profile. Used in Pale Ale, ESB, Bitter, English-Style Pale Ale, Porter, Stout.

ORIGIN / HISTORY
USA origin. Released in 2000.

AGRONOMICS
Susceptible to powdery and downy mildew.

ACID COMPONENTS
Alpha Acids  4 - 7% w/w
Beta Acids    8.2% w/w
Cohumulone 11 – 13% of alpha acids

OIL COMPONENTS
Total Oil  0.7 – 1.6 mls/100 grams
Caryophyllene  6.5 - 10% of whole oil
Farnesene <1% of whole oil
Humulene  24 - 36% of whole oil
Myrcene  33 - 62% of whole oil

Possible Substitutions: Willamette, Golding, Fuggle

Castle Malting - True Brewers know why!