



*Belgian Malts that Make Your Beer So Special*

## HERKULES

### **BREWING QUALITY**

Very high bitter value and a powerful spicy aroma. Excellent brewing quality combined with very good storage stability.



### **ORIGIN / HISTORY**

German origin. Bred at the Hop Research Institute in Hüll.

### **AGRONOMICS**

Good resistance to wilt; medium resistance to downy mildew, good resistance to powdery mildew.

### **ACID COMPONENTS**

Alpha Acids	14 – 17% w/w
Beta Acids	4 – 5.5% w/w
Cohumulone	31 - 38% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.4 – 2.4 mls/100 grams
Caryophyllene	7 - 12% of whole oil
Farnesene	<1% of whole oil
Humulene	30 - 45% of whole oil
Myrcene	30 - 50% of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Unknown



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

La Malterie du Château SA (Castle Malting)

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