



Belgian Malts that Make Your Beer So Special

BARBE ROUGE

BREWING QUALITY

This aroma hop has a very pronounced red fruit aroma with strawberry and cherry being main notes of the character. Proved to be a good fit for Porters, Lagers and Indian Pale Ales.



ORIGIN / HISTORY

France origin. Developed as part of the varietal research program in Alsace, France. It has parentage in Strisselspalt.

AGRONOMICS

No agronomic information currently available.

ACID COMPONENTS

Alpha Acids	3.8 – 6.0% w/w
Beta Acids	3.5 – 4.5% w/w
Cohumulone	24 – 28% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.1 – 1.6 ml/100 g
Caryophyllene	9 - 12% of whole oil
Farnesene	2.5 – 3.5mg/100 g
Humulene	15 - 25% of whole oil
Myrcene	35 - 52% of whole oil

Type Leaf Hops



Possible Substitutions:

None

Castle Malting - True Brewers know why!