



Belgian Malts that Make Your Beer So Special

Huell Melon Organic

BREWING QUALITY

Huell Melon or Hüll Melon is a new variety from Germany with distinctive honeydew melon and strawberry aroma. The variety was bred at Hüll, and released in 2012 as one of the varieties bred in response to demand from the craft beer industry's desire for bold tastes and differentiating flavors.



ORIGIN / HISTORY

German origin. Pedigree Daughter of Cascade.

AGRONOMICS

Has very distinct flavors of honeydew melon and strawberry, not commonly associated with hops. Many people find the aromas associated with this hop to be entirely unique to the lupulin family. Due to its unique flavor profile, the possibilities of using are endless.

ACID COMPONENTS

Alpha Acids 6.9 – 7.5% w/w
Beta Acids 7.3 - 7.9% w/w
Co-Humulone 25 - 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.7 – 0.9 ml/100 g
Myrcene 36% of total oil
Humulene 10 - 20% of total oil
Caryophyllene 5 - 10% of total oil
Farnesene <1% of total oil

Type Leaf Hops



Possible Substitutions:

Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

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