LIBERTY

BREWING QUALITY
Aroma variety with close similarities to German aroma varieties, especially Hallertau. Provides a pleasant floral character to beer. Used in Lager, Pilsner, Bock, US Wheat, Kölsch.

ORIGIN / HISTORY
USA origin. Cross between colchicines-induced tetraploid female hop cultivar Hallertauer Mittlefrüh and downy mildew resistant male.

AGRONOMICS
Moderately resistant to downy mildew. No Verticillium wilt symptoms observed.

ACID COMPONENTS
Alpha Acids 3 - 6% w/w
Beta Acids 3 - 4% w/w
Cohumulone 24 – 30% of alpha acids

OIL COMPONENTS
Total Oil 0.6 – 1.2 mls/100 grams
Caryophyllene 9 - 12% of whole oil
Farnesene <1% of whole oil
Humulene 35 - 40% of whole oil
Myrcene 20 - 40% of whole oil

Possible Substitutions: Tradition, Mount Hood, Crystal

Castle Malting - True Brewers know why!