



*Belgian Malts that Make Your Beer So Special*

## ORGANIC 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 Mittlefruh 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

Type T90 Hop Pellets



### 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

Type Leaf Hops



**Possible Substitutions:** Organic Tradition, Organic Crystal

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

La Malterie du Château SA (Castle Malting)

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