



*Belgian Malts that Make Your Beer So Special*

## LUBELSKI

### BREWING QUALITY

Sometimes marketed as Lublin or Lubelski, Lubelska's high humulene content is trumped only by its rare, high levels of farnesene. This oil profile results in interesting aromas of magnolia and lavender. It is considered to very noble-like in character.



### ORIGIN / HISTORY

Thought to be a landrace cultivar of Saaz, it is now a mainstay of Polish breweries.

### AGRONOMICS

Susceptible to viruses; some tolerance to downy mildew.

### ACID COMPONENTS

Alpha Acids	3 - 5% w/w
Beta Acids	2.5 - 3.5% w/w
Cohumulone	25 - 30% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.7 - 1.2 mls/100 grams
Caryophyllene	9 - 11% of whole oil
Farnesene	10 - 12% of whole oil
Humulene	35 - 40% of whole oil
Myrcene	25 - 35% of whole oil

Type Leaf Hops



Possible Substitutions: Saaz, Sterling, Lublin

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

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