MILLENIUM

BREWING QUALITY
Very new hop. Primarily used for alpha potential. Its brewing profile is comparable to that of Nugget and Columbus-type varieties. Good in Ales, Stout, Barley Wine.

ORIGIN / HISTORY

AGRONOMICS
Appears fairly resistant to most diseases, including powdery mildew.

ACID COMPONENTS
- Alpha Acids: 15.5% w/w
- Beta Acids: 4.8% w/w
- Cohumulone: 30% of alpha acids

OIL COMPONENTS
- Total Oil: 2.0 mls/100 grams
- Caryophyllene: 10.6% of whole oil
- Farnesene: <1% of whole oil
- Humulene: 25% of whole oil
- Myrcene: 30 - 40% of total oil

Possible Substitutions: Nugget, Columbus

Castle Malting - True Brewers know why!