



*Belgian Malts that Make Your Beer So Special*

## **NORTHDOWN**

### **BREWING QUALITY**

An excellent all round hop with good alpha and aroma properties. Very popular used either on its own or in conjunction with an aroma variety. A slightly richer flavour than Challenger although quite similar in many other ways. Provides cheaper alpha acid than many traditional varieties, while having excellent flavour properties.



### **ORIGIN / HISTORY**

UK origin. Northdown was released by Wye College in 1970; it is a seedling of Northern Brewer, crossed with a downy mildew-resistant male. It is an “aunt” of Challenger and Target.

### **AGRONOMICS**

Good resistance to Downy Mildew but susceptible to Powdery Mildew and Verticillium Wilt.

### **ACID COMPONENTS**

Alpha Acids	6 - 10% w/w
Beta Acids	4.4 – 6.2% w/w
Cohumulone	24 - 29% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.2 – 2.2 mls/100 grams
Caryophyllene	15% of whole oil
Farnesene	1.1% of whole oil
Humulene	43% of whole oil
Myrcene	26 - 36% of total oil

**Type Leaf Hops**



**Possible Substitutions:** Northern Brewer, Challenger

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

La Malterie du Château SA (Castle Malting)

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