

## Belgian Malts that Make Your Beer So Special

## NORTHERN BREWER

### **BREWING QUALITY**

Used in ESB, Bitter, English Pale Ale, Porter, Lager, Lambic, Munich Helles for its good bittering value similar to Nugget.





#### **ORIGIN / HISTORY**

One of the original medium to high alpha hops, bred in England and later grown also in Belgium, Spain, Germany and the US.

#### **AGRONOMICS**

Susceptible to downy and powdery mildew but tolerant to German hop wilt. No strong virus reactions.

#### **ACID COMPONENTS**

Alpha Acids 5 - 10% w/w Beta Acids 3.5 - 5% w/w

Cohumulone 28 - 33% of alpha acids

### **OIL COMPONENTS**

Total Oil 1.6 – 2.1 mls/100 grams
Caryophyllene 8 - 10% of whole oil
Farnesene <1% of whole oil
Humulene 25 - 30% of whole oil
Myrcene 30 - 35% of total oil

**Type Leaf Hops** 

**Type T90 Hop Pellets** 



Possible Substitutions: Northdown, Challenger

# Castle Malting - True Brewers know why!