



*Belgian Malts that Make Your Beer So Special*

## **ORGANIC NUGGET**



### **BREWING QUALITY**

A high alpha acids organic hop with a good aroma profile. Good in organic Ales, Stout, Barley Wine.



### **ORIGIN / HISTORY**

USA origin. Selected from a cross between Brewers Gold and a high alpha male with good storage properties. Released in 1982 it is now a major high alpha variety in the USA.

### **AGRONOMICS**

Little visual reaction to infection with ring-spot virus. Moderate to good resistance to downy mildew.

### **ACID COMPONENTS**

|             |                         |
|-------------|-------------------------|
| Alpha Acids | 10 - 14% w/w            |
| Beta Acids  | 4 - 6% w/w              |
| Cohumulone  | 24 - 30% of alpha acids |

**T90 Hop Pellets**



### **OIL COMPONENTS**

|               |                         |
|---------------|-------------------------|
| Total Oil     | 1.7 - 2.3 mls/100 grams |
| Caryophyllene | 7 - 10% of whole oil    |
| Farnesene     | <1% of whole oil        |
| Humulene      | 12 - 22% of whole oil   |
| Myrcene       | 51 - 59% of total oil   |

**Leaf Hops**



**Possible Substitutions:** Organic Galena, Target, Magnum

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

La Malterie du Château SA (Castle Malting)

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