



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

Spanish 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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