



Belgian Malts that Make Your Beer So Special

NUGGET

BREWING QUALITY

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



ORIGIN / HISTORY

German 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 - 16% 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: Galena, Target, Magnum

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB

