



*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

UK 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)

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