OPAL

BREWING QUALITY
Good high alpha aroma hop. The hop is spicy with subtle citrus. Used in German Wheat beers, summer Ales, Helles, light European Lagers, light Ales, Saisons, and Belgian Ales.

ORIGIN / HISTORY
German origin. Bred in Hüll.

AGRONOMICS
Good resistance to wild, downy and powdery mildew.

ACID COMPONENTS
- Alpha Acids: 4 – 8% w/w
- Beta Acids: 3.5 – 5.5% w/w
- Cohumulone: 13 - 17% of alpha acids

OIL COMPONENTS
- Total Oil: 0.8 – 1.3 mls/100 grams
- Caryophyllene: 8 - 15% of whole oil
- Farnesene: <1% of whole oil
- Humulene: 30 - 50% of whole oil
- Myrcene: 20 - 45% of whole oil

Possible Substitutions: Unknown

Castle Malting - True Brewers know why!