ORGANIC MARYNKA

BREWING QUALITY

Organic Marynka hop is commonly used for both its aromatic qualities as well as its bittering qualities. It also has a heavy, up front aroma with essence of earthy and herbal tones. The humulene and farnesene oils are on the upside for this dual purpose organic hop. It is commonly used in organic Pilsners and Lagers but is also found in organic Pale Ales, as well as organic Porters.

ORIGIN / HISTORY

Organic Marynka is one of the few Polish hops on the market. It shares the same pride as Lublin hops and shares much of the same growing area, largely outside of the city of Lublin, Poland.

AGRONOMICS

Moderate susceptibility to disease and pests.

ACID COMPONENTS

- Alpha Acids: 9.0 – 12.0 % w/w
- Beta Acids: 10.2 – 13.0 % w/w
- Cohumulone: 26.0 – 33.0 % w/w

OIL COMPONENTS

- Total Oil: 1.8 – 2.2 mls/100 grams
- Humulene: 33.0 – 36.0 % of whole oil
- Myrcene: 28.0 – 31.0 % of whole oil
- Farnesene: 1.8 – 2.2% of whole oil
- Caryophyllene: 10.0 – 12.5 % of whole oil

Possible Substitutions: Organic Tettnanger