



*Belgian Malts that Make Your Beer So Special*

## PALISADE

### BREWING QUALITY

Used for its aromatic properties & moderate bittering; has a soft, clean finish with characteristics similar to Willamette. Is used in English-style Pale Ales.



### ORIGIN / HISTORY

USA origin. An aroma type cultivar bred by Yakima Chief ranches.

### AGRONOMICS

Low susceptibility to powdery mildew, Podosphaera.

### ACID COMPONENTS

Alpha Acids	5.5 – 9.5% w/w
Beta Acids	6.0 – 8.0% w/w
Cohumulone	24 - 29% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.4 – 1.6 mls/100 grams
Caryophyllene	16 - 18% of whole oil
Farnesene	0% of whole oil
Humulene	19 - 22% of whole oil
Myrcene	9 - 10% of whole oil

Type Leaf Hops



**Possible Substitutions:** Cascade



# Castle Malting - True Brewers know why!