



Belgian Malts that Make Your Beer So Special

ORGANIC PILGRIM

BREWING QUALITY

Early trial brews show great promise; the high selenene content (c. 8.6%) should enhance its brewing performance. Good in all English-style beers.



ORIGIN / HISTORY

Belgium origin. Developed at HRI Wye and released in 2000.

AGRONOMICS

Good resistance to both powdery and downy mildew. It has shown to be the most Wilt resistant variety to date and is a very high yielder.

ACID COMPONENTS

| | |
|-------------|-------------------------|
| Alpha Acids | 8 - 12% w/w |
| Beta Acids | 4.3 – 5.0% w/w |
| Cohumulone | 36 - 38% of alpha acids |

T90 Hop Pellets



OIL COMPONENTS

| | |
|---------------|--------------------|
| Total Oil | 1.8 mls/100 grams |
| Caryophyllene | 7.3% of whole oil |
| Farnesene | 0.3% of whole oil |
| Humulene | 16.9% of whole oil |
| Myrcene | 36% of total oil |

Leaf Hops



Possible Substitutions: Organic Target, Organic Challenger



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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