PILGRIM

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

ORIGIN / HISTORY

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: 10 - 12% w/w
- Beta Acids: 4.3 – 5.0% w/w
- Cohumulone: 36 - 38% of alpha acids

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

Possible Substitutions: Target, Admiral

Castle Malting - True Brewers know why!