ORGANIC PREMIANT

BREWING QUALITY
Organic Premiant, known as medium strong, spicy, slightly hoppy variety, has a neutral bitterness and a low co-humulone content. It is characterized by a higher alpha acid content. Along with Sladek, Organic Premiant is used in Czech breweries for the second hop addition. Beer styles suggestions: organic Ales and Lagers.

ORIGIN / HISTORY
Premiant is a hop variety that was created by crossing of bitter varieties and Czech aroma varieties. For this reason it is known to broad brewery public as a dual purpose variety.

ACID COMPONENTS
- Alpha Acids: 7.0 – 9.0% w/w
- Beta Acids: 3.0 – 6.0% w/w
- Cohumulone: 19.0 – 23.0% of alpha acids

OIL COMPONENTS
- Total Oil: 1.0 – 2.0 ml/100 g
- Caryophyllene: 7.0 – 11.0% of whole oil
- Farnesene: 0.5-3.0% of whole oil
- Humulene: 25.0 – 35.0% of whole oil
- Myrcene: 35.0 – 50.0% of whole oil

Possible Substitutions:
- Bittering substitutes: Organic Northern Brewer, Marynka, Sybilla, Perle.

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