



*Belgian Malts that Make Your Beer So Special*

## Rottenburger Spät

### BREWING QUALITY

Old German land variety that disappeared in the 1970s. Formerly grown in the now extinct hop region "Rottenburg- Herrenberg-Weil der Stadt" south of Stuttgart, as well as on a small scale in Tettwang, its disappearance was due to the introduction of new varieties with higher alpha-acid contents. Over a 40-year period, only one plant survived, which was preserved and pampered on the Locher Hop Farm until 2012.



### ORIGIN / HISTORY

German origin.

### AGRONOMICS

Noble European-style aroma. Intensive woody flavour. Best for bottom-fermented beers: Lagers, especially Pils, Export, Festbier, Märzen, Bockbier; top-fermented beers: Wheat beer, Altbier, Stout, Bière du Garde, Bière du Mars, Dubbel, Dark Trappist, Lambik, Gueuze.

### ACID COMPONENTS

Alpha Acids 3 - 5% w/w  
Beta Acids 5 - 6% w/w  
Co-Humulone 20 - 25% of alpha acids

#### Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil 0.6 - 0.9 ml/100 g  
Beta/Alpha: 1.65 (noble hop)  
Farnesen: no content

#### Type Leaf Hops



**Castle Malting - True Brewers know why!**

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