



Belgian Malts that Make Your Beer So Special

Sabro

BREWING QUALITY

Sabro is the newest release from the Hop Breeding Company. Sabro is an aroma hop that is notable for its complexity of fruity and citrus flavors. Sabro's pedigree is the result of a unique cross pollination of a female neomexicanus hop.



ORIGIN / HISTORY

USA origin.

AGRONOMICS

With a robust brewing performance, Sabro proves to be a strongly expressive hop that translates its flavor incredibly well into beer. Store between 0° and +5°C.

ACID COMPONENTS

Alpha Acids 13 - 17% w/w
Beta Acids 4 - 7% w/w
Co-Humulone 20 - 24% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.8 - 3.4 ml/100 g
Caryophyllene 7-11% of whole oil
Farnesene <1% of whole oil
Humulene 7 - 14% of whole oil
Myrcene 50 - 68% of whole oil
Linalool: 0.5 - 0.6 Alpha-Acid of whole oil

Type Leaf Hops



Possible Substitutions:

Castle Malting - True Brewers know why!

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