ORGANIC SLADEK

BREWING QUALITY
Organic Sladek is characterized by a high share of beta fraction and high yield potential, with nice aroma of mild and excellent impact on hoppy taste and aroma of beer. Organic Sladek is a foremost variety for the second hopping of lager type beers (with Saaz used for the last hop addition). Some breweries use it also for third hop addition in case of non-premium beers. Beer styles suggestions: organic Ales and Lagers.

ORIGIN / HISTORY
This variety was registered in 1994. The origin of Sladek is in Saaz aroma hops and therefore the content of beta acids is high, which makes the character of bitterness very fine. This variety was a part of a long trial and was tested together with many aroma varieties (Hal. Tradition, Cascade) and always won.

ACID COMPONENTS
- Alpha Acids: 5.0 – 7.0% w/w
- Beta Acids: 6.0 – 9.0% w/w
- Cohumulone: 25.0 – 30.0% of alpha acids

OIL COMPONENTS
- Total Oil: 1.5 – 2.0 ml/100 g
- Caryophyllene: 7.0 – 11.0% of whole oil
- Farnesene: 0.1% of whole oil
- Humulene: 20 - 30% of whole oil
- Myrcene: 40 - 50% of whole oil

Possible Substitutions:
- Aroma substitute: Organic Strisselspalt
- Bittering substitute: Organic Sybilla, Mount Hood, Strisselspalt, Crystal