



Belgian Malts that Make Your Beer So Special

SLADEK

BREWING QUALITY

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. 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: 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 – 8% w/w
Beta Acids	6.0 – 9.0% w/w
Cohumulone	25.0 – 30.0% of alpha acids

Type T90 Hop Pellets



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

Type Leaf Hops



Possible Substitutions:

Aroma substitute: Strisselspalt

Bittering substitute: Sybilla, Mount Hood, Strisselspalt, Crystal



Castle Malting - True Brewers know why!

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