



Belgian Malts that Make Your Beer So Special

Smaragd

BREWING QUALITY

A fine aroma variety with a flowery and fruity note together with a light and spicy character.
Aroma specification: Hoppy, Anissed, Tabacco, Cloves.



ORIGIN / HISTORY

German origin, New Hüller Variety.

AGRONOMICS

Aroma hop. Resistant to wilt and primary downy dew. Vulnerable to powdery mildew.

ACID COMPONENTS

Alpha Acids 4 - 6% w/w
Beta Acids 3.5 – 5.5% w/w
Co-Humulone 13 - 18% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.4 – 0.8 ml/100 g
Resins: Alpha-Acid 1.21
Xanthohumol (EBC 7.7) 0.2 – 0.3
Humulene 0.30 – 0.33% of total oil
Linalool: 0.8 – 1.4% of total oil
Linalool: Alpha-Acid 0.22 – 0.23% of total oil

Type Leaf Hops



Possible Substitutions:



Castle Malting - True Brewers know why!