



Belgian Malts that Make Your Beer So Special

SYBILLA

BREWING QUALITY

Well-balanced, versatile, dual purpose variety, used for bittering, flavoring, aroma and dry hopping. Comparable with German variety Perle German Hallertau, English Fuggie, Sterling, Cascade. Beer styles suggestions: Ales and Lagers.



ORIGIN / HISTORY

It's a new variety from IUNG Pulawy which is registered as a bitter hop but has typical aroma characteristics. It is a mix of Lublin and Slovenian Styrian Golding.

ACID COMPONENTS

Alpha Acids	6.0 – 8.0% w/w
Beta Acids	4.0 – 7.0% w/w
Cohumulone	26 – 31% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 – 2.2 ml/100 g
Caryophyllene	9 - 11% of whole oil
Farnesene	6-9 % of whole oil
Humulene	40 - 45% of whole oil
Myrcene	28 - 30% of whole oil

Type Leaf Hops



Possible Substitutions:

Aroma substitutes: UK Challenger, UK Progress,

Bittering substitutes: Perle, Northern Brewer, Magnum, Nugget.



Castle Malting - True Brewers know why!

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