ORGANIC TRISKEL

BREWING QUALITY
Aroma similar to Strisselspalt, from which Organic Triskel inherited the floral notes, but slightly fruitier. High content of essential oils make Organic Triskel very suitable for late and dry hopping. A pleasant and well-balanced bitter character.

ORIGIN / HISTORY
French origin. The second hop variety bred within a research program in Alsace after the variety Aramis. A cross between Strisselspalt and the male plant of the English hop variety Yeoman.

AGRONOMICS
Tolerant to downy mildew and Peronospora.

ACID COMPONENTS
- Alpha Acids: 8 – 9% w/w
- Beta Acids: 4.0 – 4.7% w/w
- Cohumulone: 20 – 23% of alpha acids

OIL COMPONENTS
- Total Oil: 1.5 – 2.0 ml/100 g
- Humulene: 13.5% of whole oil
- Myrcene: 60% of whole oil

Possible Substitutions:
Organic Strisselspalt

Type T90 Hop Pellets
Type Leaf Hops

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