



*Belgian Malts that Make Your Beer So Special*

## PERLE

### BREWING QUALITY

A well-accepted aroma hop with a good combination balanced bittering and highly acceptable aroma properties. Is used in Pale Ale, Porter, Stout, Lager, Pilsner, Weizen, Ale, Alt, Kölsch, Munich Helles.



### ORIGIN / HISTORY

German origin. Bred at the Hüll Hop Research Institute from the English Northern Brewer variety.

### AGRONOMICS

Good to very good resistance to wilt and peronospora; average resistance to powdery mildew.

### ACID COMPONENTS

Alpha Acids	5 – 9% w/w
Beta Acids	3.5 – 5.5% w/w
Cohumulone	25 - 32% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.8 – 1.3 mls/100 grams
Caryophyllene	8 - 10% of whole oil
Farnesene	<1% of whole oil
Humulene	30 - 36% of whole oil
Myrcene	10 - 20% of whole oil

Type Leaf Hops



**Possible Substitutions:** Northdown, First Gold, Northern Brewer



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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