



Belgian Malts that Make Your Beer So Special

BARBE ROUGE ORGANIC

BREWING QUALITY

This aroma hop has a very pronounced red fruit aroma with strawberry and cherry being main notes of the character. Proved to be a good fit for Porters, Lagers and Indian Pale Ales.



ORIGIN / HISTORY

French origin. Developed as part of the varietal research program in Alsace, France. It has parentage in Strisselspalt.

AGRONOMICS

No agronomic information currently available.

ACID COMPONENTS

Alpha Acids	7 – 10% w/w
Beta Acids	3.5 – 4.5% w/w
Cohumulone	24 – 28% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.0 – 3 ml/100 g
Caryophyllene	9 - 12% of whole oil
Farnesene	2.5 – 3.5%
Humulene	15 - 25%
Myrcene	35 - 60%

Type Leaf Hops



Possible Substitutions:

None



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB