



Belgian Malts that Make Your Beer So Special

BOBEK (STYRIAN GOLDING B)

BREWING QUALITY

Mild aroma coupled with moderate bitterness. Beer prepared with this variety has very good organoleptical scores for its bitterness, taste and aroma. The yield of α -acids is good when brewing with this variety. Good for ales, stouts, lagers, pils.



ORIGIN / HISTORY

A relatively young hop variety grown since 1975.

ACID COMPONENTS

Alpha Acids	1 – 5% w/w
Beta Acids	4.0 – 6.1% w/w
Cohumulone	27 - 31% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7 – 4.0 mls/100 grams
Caryophyllene	4 - 6% of whole oil
Farnesene	4 - 7% of whole oil
Humulene	13 - 20% of whole oil
Myrcene	30 - 45% of whole oil

Type Leaf Hops



Possible Substitutions: Cascade, Smaragd



Castle Malting - True Brewers know why!