



Belgian Malts that Make Your Beer So Special

BOUCLIER

BREWING QUALITY

This is a fruity, citrus, herbal, spicy aroma hop. Used in Pilsner, Lager, Ales, Belgian style, Saison, Bière de Garde.



ORIGIN / HISTORY

French origin, made in Alsace

ACID COMPONENTS

Alpha Acids	7.9 – 8.5% w/w
Beta Acids	2.4 – 3.3% w/w
Cohumulone	20 - 25% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.1 – 1.6 mls/100 grams
Caryophyllene	3.4% of whole oil
Farnesene	0 mg/100 g <1% of whole oil
Humulene	34% of whole oil
Myrcene	38% of total oil

Leaf Hops



Possible Substitutions: Tradition, Spalter Select, Tettninger



Castle Malting - True Brewers know why!

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