



*Belgian Malts that Make Your Beer So Special*

## Flyer

### BREWING QUALITY

Dual purpose hop. Flyer is an interesting resinous hop with a relatively high alpha characteristic and excellent dry hop aroma. A citrus hop with aromas of stoned fruits, liquorice, treacle-toffee and caramel with slight burnt notes. Mostly used for bittering although excellent dry hop aroma qualities.



### ORIGIN / HISTORY

UK origin. Released by Wye University in 2009. It results from a cross made in 2002 between a high alpha-acid female breeding line and a low trellis-type male hop. Its bittering characteristics can be best described as spicy, citrus, liquorice and resinous.

### ACID COMPONENTS

Alpha Acids 9-12% w/w  
Beta Acids 4-6% w/w  
Co-Humulone 26-35% of alpha acids

#### Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil 0.6 ml/100 g  
Myrcene 17-25% of whole oil  
Humulene 22-23% of whole oil  
Farnesene <1% of whole oil

#### Type Leaf Hops



**Possible Substitutions:** Willamette, Goldings



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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