



Belgian Malts that Make Your Beer So Special

JESTER

Jester is from the Charles Faram Hop Development Program, it brings new world flavours to the UK. It is fairly tolerant of all diseases including wilt. Jester is a really unique hop, however it's whole purpose is to bring some of the flavours of bg, punchy new world hops to the UK.

> Double Purpose Hop <



Technical Data

ACID COMPONENTS

Alpha Acids	7.0 – 9.0% w/w
Beta Acids	4.0 – 6.0% w/w
Cohumulone	23 – 28% of alpha acids

OIL COMPONENTS

Myrcene	45.0 – 50.0% of whole oil
Humulene	1.0 – 2.0% of whole oil
Caryophyllene	0.1 – 0.2% of whole oil

CHARACTERISTICS

It is a dual use hops with a moderate alpha acid rating of 6.5%-8.5%. It was released in 1968 was intended to provide high alpha acids, good aroma as well as disease resistance.

TYPICAL BEER STYLES

IPAs, English Ales

AROMA

Specific aroma descriptors include cedar, green tea and sweet fruit.

POSSIBLE SUBSTITUTIONS

Challenger



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BREEDING PROPERTIES:

Jester hops were bred with the intention of replicating some of the aroma of the US “Big C” hops. Used as an aroma hop the predominant flavours are grapefruit and tropical fruits such as lychees.



BREWING TIPS

➤ Here is some guidance for your homebrewing hop additions:

- For bittering, add hops as desired no later than 15 minutes from end of the boil.
- For aroma, add hops 5-15 minutes from end of the boil.
- For flavor, add hops 2-5 minutes from the end of the boil.
- For dry-hop character, add directly to the primary or secondary fermenter.

STORAGE

Hops have three main enemies: heat, light and oxygen.

Heat accelerates the chemical breakdown of hops including both aromatic oils and the precious alpha acids that provide most of the bitterness in beer. Always store them in the freezer at a temperature between -1 and -21°C (30F to -5F).

Hops exposed to light will break down rapidly, leaving off flavors in your beer. When possible, store your hops in a dark place and avoid exposure to sunlight.

In oxygen's presence hop oils and alpha acids will oxidize. Oxidized alpha acids lose their bitterness, and old hops will take on a “cheesy” aroma. The best container is a vacuum sealed oxygen barrier such as a vacuum packed foil pouch, typically made from a layer of food grade plastic and layer of mylar.

Note: whole hops degrade faster because of the larger surface area exposed to air. Pellets are highly compressed, and therefore age more slowly than whole hops. They also take less space and are easier to vacuum pack, which is why they are often used in home brewing and micro brewing.



Type T90 Hop Pellets



Type Leaf Hops

Stop Searching. Start Brewing.

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