



Belgian Malts that Make Your Beer So Special

LUBELSKI (LUBLIN)

BREWING QUALITY

Very good aroma hop with excellent and long traditions. Used in European Lagers.



ORIGIN / HISTORY

Polish origin. Originating from the Saaz hop, this variety is a Pulawy breed with very fine aroma characteristics. Today Lublin is cultivated in the Polish growing regions Lublin, Poznan and Opole.

AGRONOMICS

Susceptible to viruses; some tolerance to downy mildew.

ACID COMPONENTS

Alpha Acids	3 - 5% w/w
Beta Acids	2.5 – 3.5% w/w
Cohumulone	25 – 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7 – 1.2 mls/100 grams
Caryophyllene	9 - 11% of whole oil
Farnesene	10 - 12% of whole oil
Humulene	35 - 40% of whole oil
Myrcene	25 - 35% of whole oil

Type Leaf Hops



Possible Substitutions: Saaz, Styrian Golding

Castle Malting - True Brewers know why!