



Belgian Malts that Make Your Beer So Special

NORTHDOWN

BREWING QUALITY

An excellent all round hop with good alpha and aroma properties. Very popular used either on its own or in conjunction with an aroma variety. A slightly richer flavour than Challenger although quite similar in many other ways. Provides cheaper alpha acid than many traditional varieties, while having excellent flavour properties.



ORIGIN / HISTORY

UK origin. Northdown was released by Wye College in 1970; it is a seedling of Northern Brewer, crossed with a downy mildew-resistant male. It is an “aunt” of Challenger and Target.

AGRONOMICS

Good resistance to Downy Mildew but susceptible to Powdery Mildew and Verticillium Wilt.

ACID COMPONENTS

Alpha Acids	6 - 10% w/w
Beta Acids	4.4 – 6.2% w/w
Cohumulone	24 - 29% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2 – 2.2 mls/100 grams
Caryophyllene	15% of whole oil
Farnesene	1.1% of whole oil
Humulene	43% of whole oil
Myrcene	26 - 36% of total oil

Type Leaf Hops



Possible Substitutions: Northern Brewer, Challenger

Castle Malting - True Brewers know why!

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