



Specialty Malts that Make Your Beer So Special

ORGANIC MARYNKA



BREWING QUALITY

Organic Marynka hop is commonly used for both its aromatic qualities as well as its bittering qualities. It also has a heavy, up front aroma with essence of earthy and herbal tones. The humulene and farnesene oils are on the upside for this dual purpose organic hop. It is commonly used in organic Pilsners and Lagers but is also found in organic Pale Ales, as well as organic Porters.



ORIGIN / HISTORY

Organic Marynka is one of the few Polish hops on the market. It shares the same pride as Lublin hops and shares much of the same growing area, largely outside of the city of Lublin, Poland.

AGRONOMICS

Moderate susceptibility to disease and pests.

ACID COMPONENTS

Alpha Acids	9.0 – 12.0 % w/w
Beta Acids	10.2 – 13.0 % w/w
Cohumulone	26.0 – 33.0 % w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.8 – 2.2 mls/100 grams
Humulene	33.0 – 36.0 % of whole oil
Myrcene	28.0 – 31.0 % of whole oil
Farnesene	1.8 – 2.2% of whole oil
Caryophyllene	10.0 – 12.5 % of whole oil

Type Leaf Hops



Possible Substitutions: Organic Tettnanger

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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