



Belgian Malts that Make Your Beer So Special

ORGANIC PERLE FR

BREWING QUALITY

Pearl is a variety considered as "dual" that is to say the both aromatic and bittering. Pearl has an aroma harmonious, herbal, spicy and green, for a alpha content medium to strong. Brewing qualities: Lager, Pilsner, Bock, Weissbier.



ORIGIN / HISTORY

Bred at the Hüll Hop Research Institute from the English Northern Brewer variety.

AGRONOMICS

Very good resistance to wilt and peronospora; average resistance to powdery mildew.

ACID COMPONENTS

Alpha Acids	3 – 6% w/w
Beta Acids	4.50% w/w
Cohumulone	28 - 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 ml/100 grams
Caryophyllene	2.81% of whole oil
Monoterpenes	48%
Humulene	30 - 50% of whole oil
Myrcene	20 - 40% of whole oil
Sesquiterpenes	52%

Type Leaf Hops



Possible Substitutions: Northdown, First Gold, Northern Brewer



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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