



Belgian Malts that Make Your Beer So Special

PREMIANT

BREWING QUALITY

Premiant, known as medium strong, spicy, slightly hoppy variety, has a neutral bitterness and a low co-humulone content. It is characterized by a higher alpha acid content. Along with Sladek, Premiant is used in Czech breweries for the second hop addition. Beer styles suggestions: Ales and Lagers.



ORIGIN / HISTORY

Premiant is a hop variety that was created by crossing of bitter varieties and Czech aroma varieties. For this reason it is known to broad brewery public as a dual purpose variety.

ACID COMPONENTS

Alpha Acids	7.0 – 9.0% w/w
Beta Acids	3.0 – 6.0% w/w
Cohumulone	19.0 – 23.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.0 – 2.0 ml/100 g
Caryophyllene	7.0 – 11.0% of whole oil
Farnesene	0.5-3.0% of whole oil
Humulene	25.0 – 35.0% of whole oil
Myrcene	35.0 – 50.0% of whole oil

Type Leaf Hops



Possible Substitutions:

Aroma substitutes: Magnum, Perle.

Bittering substitutes: Northern Brewer, Marynka, Sybilla, Perle.

Castle Malting - True Brewers know why!

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