



Belgian Malts that Make Your Beer So Special

Rottenburger Spät

BREWING QUALITY

Old German land variety that disappeared in the 1970s. Formerly grown in the now extinct hop region “Rottenburg- Herrenberg-Weil der Stadt” south of Stuttgart, as well as on a small scale in Tettang, its disappearance was due to the introduction of new varieties with higher alpha-acid contents. Over a 40-year period, only one plant survived, which was preserved and pampered on the Locher Hop Farm until 2012.



ORIGIN / HISTORY

German origin.

AGRONOMICS

Noble European-style aroma. Intensive woody flavour. Best for bottom-fermented beers: Lagers, especially Pils, Export, Festbier, Märzen, Bockbier; top-fermented beers: Wheat beer, Altbier, Stout, Bière du Garde, Bière du Mars, Dubbel, Dark Trappist, Lambik, Gueuze.

ACID COMPONENTS

Alpha Acids 3 - 5% w/w
Beta Acids 5 – 6% w/w
Co-Humulone 20 - 25% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.6 – 0.9 ml/100 g
Beta/Alpha: 1.65 (noble hop)
Farnesen: no content

Type Leaf Hops



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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