



Belgian Malts that Make Your Beer So Special

STERLING

BREWING QUALITY

Perceived to be similar to a Saaz and Mt Hood combination. Herbal, spicy with a hint of floral and citrus aroma. Used in Pilsner and other Lagers, Ales and Belgian-Style Ales.



ORIGIN / HISTORY

USA origin. Sterling is an aroma cultivar, a diploid seedling made in 1990 with a 21522 female plant and a 21361 male plant.

AGRONOMICS

Sterling is resistant or at least tolerant to the current race of powdery mildew, *Podosphaera*.

ACID COMPONENTS

Alpha Acids	5 – 9% w/w
Beta Acids	4 - 6% w/w
Cohumulone	22 - 28% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.3 – 1.9 mls/100 grams
Caryophyllene	5 - 7% of whole oil
Farnesene	11 - 17% of whole oil
Humulene	19 - 23% of whole oil
Myrcene	44 - 48% of whole oil

Type Leaf Hops



Possible Substitutions: Saaz



Castle Malting - True Brewers know why!