



Belgian Malts that Make Your Beer So Special

Strata

BREWING QUALITY

Strata is an aromatic hop. Between its strong disease resistance, vigorous growing habit, and complex layers of aroma, X-331 rose to the top of an impressive group of competitors. Commonly used in IPA, Pale Ale, NEIPA, dark beers, ales.



ORIGIN / HISTORY

Strata is the first variety to be released from the Indie Hops breeding program in 2009. Formerly known as X-331, it is the result of the open pollination of a Perle mother in an Oregon experimental hop yard.

AGRONOMICS

Brewing characteristics of Strata: Strawberry, Passion fruit, Grapefruit.

ACID COMPONENTS

Alpha Acids 11-18% w/w
Beta Acids 5-7% w/w
Co-Humulone 5-21% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 2.3-3.5 ml/100 g
Myrcene 52-65% of total
Humulene 22-30% of total
Caryophyllene 5-12.5% of total
Coluplone 35-40% of total
Franesene <1% of total

Type Leaf Hops



Possible Substitutions: -

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB

