



Belgian Malts that Make Your Beer So Special

Tardif de Bourgogne Organic

BREWING QUALITY

Tardif de Bourgogne is an aromatic hop. It is said to feature a mild European-style aroma and is thought to have come about via the clonal selection of an old French landrace. Used for Wheat, English Ale, Lager, Pils.



ORIGIN / HISTORY

Old, nearly lost French variety, probably clonal selection, formerly grown in the burgundy region until the late 1960s, preserved by the son of a former hop grower.

AGRONOMICS

Aroma: Earth, Herbs, Black fruit, Dried figs, Grapes

ACID COMPONENTS

Alpha Acids 3.5 – 5.5 % w/w
Beta Acids 3-5.5 % w/w
Co-Humulone 20-22 % of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.49-0.73 mL/100g

Possible Substitutions: -Crystal Organic, Liberty Organic, Ultra

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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