



Belgian Malts that Make Your Beer So Special

TRISKEL

BREWING QUALITY

Aroma similar to Strisselspalt, from which Triskel inherited the floral notes, but slightly fruitier. High content of essential oils make Triskel very suitable for late and dry hopping. A pleasant and well-balanced bitter character.



ORIGIN / HISTORY

French origin. The second hop variety bred within a research program in Alsace after the variety Aramis. A cross between Strisselspalt and the male plant of the English hop variety Yeoman.

AGRONOMICS

Tolerant to downy mildew and Peronospora.

ACID COMPONENTS

Alpha Acids	2.9 – 9% w/w
Beta Acids	4.0 – 4.7% w/w
Cohumulone	20 – 23% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 – 2.0 ml/100 g
Humulene	13.5% of whole oil
Myrcene	60% of whole oil

Type Leaf Hops



Possible Substitutions:

Strisselspalt



Castle Malting - True Brewers know why!

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