



*Specialty Malts that Make Your Beer So Special*

## **BELMA**

### **BREWING QUALITY**

A dual-purpose variety, can be used for both bittering and aroma. A very clean hop, with melon, pineapple, strawberry aroma. Belma is relatively rich in esters which means that it has a fruity aroma. The floral fraction consists mainly of  $\beta$ -myrcene. This compound covers about 88% of the floral fraction, and 66% of the total amount of hop oil compounds determined.



### **ORIGIN / HISTORY**

Belma is a hop variety exclusively grown at Puterbaugh Farms. Released in 2012.

### **ACID COMPONENTS**

Alpha Acids      9-12% w/w  
Beta Acids        4-5% w/w

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Cohumulone      28-35 % of whole  
Oil Composition    6

**Type Leaf Hops**



**Possible substitutions:** Pacific Gem



# **Castle Malting - True Brewers know why!**

La Malterie du Château SA (Castle Malting)

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