

Belgian Malts that Make Your Beer So Special

<u>Elixir</u>

BREWING QUALITY

Elixir is a French aroma hop from Alsace and is mainly characterized by its aromas of tropical fruit (oranges, tangerines), complemented by complex aromas of flowers, sandalwood and citrus.



ORIGIN / HISTORY French origin.

AGRONOMICS

Nice hop to use in beers with fruity and floral accents, such as Pale Ale's, hoppy lagers, Saison, IPA and NEIPA, Farmhouse ale and Bière de Garde.

ACID COMPONENTS

Alpha Acids 5-7% AA Beta Acids 4.5 – 5.5% Co-Humulone 25 - 30% of alpha acids

OIL COMPONENTS

 Total Oil
 1.8 – 2.2 ml/100 g

 Coluplone
 35 - 40%

 Myrcene
 70 - 75%

 Monoterpene
 800-900 mg/100g

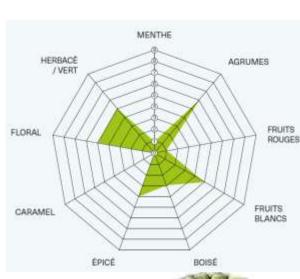
 Sesquiterpene
 400-500 mg/100g

 Linalool
 6 mg/100g

 Farnesene
 150-200 mg/100g

 Geraniol
 5-10 mg/100g

Possible Substitutions: none



Type T90 Hop Pellets



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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