



*Belgian Malts that Make Your Beer So Special*

## LUBLIN

### BREWING QUALITY

Lublin is valued for his unique flavor. It is suitable for all variety of beers; both: lower and top-fermented, also hopped.



### ORIGIN / HISTORY

Originating from the Saaz hop, this variety is a Pulawy breeding with very fine aroma characteristics. Today Lublin is cultivated in the Polish growing regions Lublin, Poznan and Opole. It is average alpha and hectare yield, however, is better than that of Saaz.

### AGRONOMICS

Lublin has a good tolerance to diseases and grows on light to medium heavy soils.

### ACID COMPONENTS

Alpha Acids	4.47 – 4.73%
Beta Acids	2.6 – 4.1%
Polyphenols	4.67 – 5.1%

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.72 – 0.72 ml/100g
Myrcene	22 - 29%

Type Leaf Hops



Possible Substitutions: Saaz, Sterling, Lubelski

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

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