

Belgian Malts that Make Your Beer So Special

Merkur Organic

BREWING QUALITY

Merkur Organic is a high alpha bittering hop, boasts high myrcene and humulene oil content. It works especially well in the early to mid-stages of brewing.



ORIGIN / HISTORY

German origin.

AGRONOMICS

It is considered a dual purpose hops also suitable for lending some nice aroma. In some dualpurpose applications, Merkur displays subtle citrus, spicy and earthy aroma.

ACID COMPONENTS

Alpha Acids 12 – 16 % w/w Beta Acids 3.5 – 7 % w/w Co-Humulone 16 - 20% of alpha acids

OIL COMPONENTS

2 – 3.0 ml/100 g
48-49% of whole oil
29-32% of whole oil
8-9% of whole oil
<1% of whole oil

Possible Substitutions: Magnum

Type T90 Hop Pellets



Type Leaf Hops



Castle Malting - True Brewers know why!

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