



*Belgian Malts that Make Your Beer So Special*

## NEWPORT

### **BREWING QUALITY**

Viewed as a high-bittering alpha hop. Used in Ales, Stout, Barley Wine.



### **ORIGIN / HISTORY**

US origin. Developed at the Agricultural Research Service (ARS) at Corvallis, OR, as a potential replacement to Galena.

### **AGRONOMICS**

Resistance to both powdery and downy mildew.

### **ACID COMPONENTS**

Alpha Acids	13.5 - 17% w/w
Beta Acids	7.2 – 9.1% w/w
Cohumulone	36 - 38% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.6 – 3.36 mls/100 grams
Caryophyllene	4.5 - 7% of whole oil
Farnesene	<1% of whole oil
Humulene	9 - 14% of whole oil
Myrcene	47 - 54% of total oil

**Type Leaf Hops**



**Possible Substitutions:** Galena, Nugget, Fuggle, Magnum



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

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;  
Tel.: +32 87 662095 [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com) Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB