



Belgian Malts that Make Your Beer So Special

PALISADE ORGANIC

BREWING QUALITY

Used for its aromatic properties & moderate bittering; has a soft, clean finish with characteristics similar to Willamette. Is used in English-style Pale Ales.



ORIGIN / HISTORY

USA origin. An aroma type cultivar bred by Yakima Chief ranches.

AGRONOMICS

Low susceptibility to powdery mildew, Podosphaera.

ACID COMPONENTS

Alpha Acids	6.0 –10.0% w/w
Beta Acids	5.5 – 8.0% w/w
Cohumulone	24 - 29% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 – 2.0 mls/100 grams
Farnesene	<1% of whole oil
Humulene	10 - 20% of whole oil
Myrcene	45 - 52% of whole oil

Possible Substitutions: Chinook, Tettnang, Willamette



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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