



Belgian Malts that Make Your Beer So Special

PHOENIX

BREWING QUALITY

In brewing trials Phoenix has performed well as a replacement for high alpha or dual purpose hops early in the boil. Late hop additions for aroma have tended to be disappointing with only very mellow aromas coming through. From early storage trials stability of the alpha acids in Phoenix are excellent.



ORIGIN / HISTORY

UK origin. Developed at Wye College at the same time as Admiral. It is a seedling of the high alpha variety Yeoman.

AGRONOMICS

Highly tolerant to wilt; resistant to powdery mildew but susceptible to downy mildew.

ACID COMPONENTS

Alpha Acids	10 - 12% w/w
Beta Acids	4.2 – 5.5% w/w
Cohumulone	30% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.2 – 2.5 mls/100 grams
Caryophyllene	11% of whole oil
Farnesene	1.4% of whole oil
Humulene	30% of whole oil
Myrcene	24% of total oil

Leaf Hops



Possible Substitutions: Challenger



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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