



Belgian Malts that Make Your Beer So Special

ORGANIC SLADEK



BREWING QUALITY

Organic Sladek is characterized by a high share of beta fraction and high yield potential, with nice aroma of mild and excellent impact on hoppy taste and aroma of beer. Organic Sladek is a foremost variety for the second hopping of lager type beers (with Saaz used for the last hop addition). Some breweries use it also for third hop addition in case of non-premium beers. Beer styles suggestions: organic Ales and Lagers.



ORIGIN / HISTORY

This variety was registered in 1994. The origin of Sladek is in Saaz aroma hops and therefore the content of beta acids is high, which makes the character of bitterness very fine. This variety was a part of a long trial and was tested together with many aroma varieties (Hal. Tradition, Cascade) and always won.

ACID COMPONENTS

Alpha Acids	5.0 – 7.0% w/w
Beta Acids	6.0 – 9.0% w/w
Cohumulone	25.0 – 30.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 – 2.0 ml/100 g
Caryophyllene	7.0 – 11.0% of whole oil
Farnesene	0.1% of whole oil
Humulene	20 - 30% of whole oil
Myrcene	40 - 50% of whole oil

Type Leaf Hops



Possible Substitutions:

Aroma substitute: Organic Strisselspalt

Bittering substitute: Organic Sybilla, Mount Hood, Strisselspalt, Crystal

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; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

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

