



*Belgian Malts that Make Your Beer So Special*

## **STRISSELSPALT**

### **BREWING QUALITY**

Well accepted aroma hop; similar to Hersbrucker in brewing character. Used in Pilsner, Lager, Wheat beer.



### **ORIGIN / HISTORY**

French origin. Major aroma hop of the Alsace area of France.

### **AGRONOMICS**

Susceptible to English and French wilt strains. Not resistant to downy mildew or powdery mildews.

### **ACID COMPONENTS**

Alpha Acids	1.5 – 2.5% w/w
Beta Acids	3 – 5.5% w/w
Cohumulone	20 - 25% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	0.6 – 0.9 mls/100 grams
Caryophyllene	8 - 10% of whole oil
Farnesene	<1% of whole oil
Humulene	15 - 25% of whole oil
Myrcene	20 - 30% of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Hallertauer Hersbrucker, Mount Hood, Crystal



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

La Malterie du Château SA (Castle Malting)

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