



*Belgian Malts that Make Your Beer So Special*

## **SULTANA ORGANIC**

### **BREWING QUALITY**

Dual-purpose hop. Sultana has a big aroma that imparts Pineapple with notes of Citrus and Pine. It is quite popular with brewers who are looking for a distinct, big flavor in their beers! With pineapple, pine and bright citrus notes, Sultana is sure to make an Pale, IPA, or NEIPA.



### **ORIGIN / HISTORY**

US origin. Originated from a cross between Nugget and the son of a cross between Zeus and USDA 19058 male.

### **AGRONOMICS**

Late maturity. Tolerant to downy mildew and powdery mildew.

### **ACID COMPONENTS**

Alpha Acids	13 – 15% w/w
Beta Acids	4 – 5% w/w
Cohumulone	22 - 26% of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil	2.5 – 4% ml/100 g
Linalool	0.6 – 1% of whole oil
Linalool: Alpha-Acid	0.05 - 0.10
Total Polyphenoles	2.5 - 3.0
Xanthohumol	0.5 - 0.7

Type Leaf Hops



**Substitution:** none

**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

