



*Specialty Malts that Make Your Beer So Special*

## SUSSEX

### BREWING QUALITY

The variety Sussex was placed 3rd in the IBD 2012 British Hop Competition and was selected for its powerful and unusual tropical fruit aroma. Sussex is an aroma hop, with low alpha and cohumulone with a delicate flavour. Brewing trials locally yield a delicate flavour with good flavour retention and it is probably best suited to a light ale.



### ORIGIN / HISTORY

This new hop was discovered in 2005 at Gate Court, Northiam in East Sussex owned by the Cyster Family who have grown hops since 1919.

### AGRONOMICS

It is wilt tolerant and is reasonably tolerant of downy and powdery mildew.

### ACID COMPONENTS

Alpha Acids	4.3 – 5.8 % w/w
Beta Acids	2.4 – 3.2 % w/w
Cohumulone	29.0 – 32.0 % w/w

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.4 – 0.6 mls/100 grams
Humulene	23.0 % of whole oil
Myrcene	42.0 % of whole oil

Type Leaf Hops



**Possible Substitutions:** Fuggles.

# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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