



Belgian Malts that Make Your Beer So Special

BARBE ROUGE

BREWING QUALITY

This aroma hop has a very pronounced red fruit aroma with strawberry and cherry being main notes of the character. Proved to be a good fit for Porters, Lagers and Indian Pale Ales.



ORIGIN / HISTORY

French origin. Developed as part of the varietal research program in Alsace, France. It has parentage in Strisselspalt.

AGRONOMICS

No agronomic information currently available.

ACID COMPONENTS

Alpha Acids	7 – 10% w/w
Beta Acids	3.5 – 4.5% w/w
Cohumulone	24 – 28% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.0 – 3 ml/100 g
Caryophyllene	9 - 12% of whole oil
Farnesene	2.5 – 3.5%
Humulene	15 - 25%
Myrcene	35 - 60%

Type Leaf Hops



Possible Substitutions:

None



Castle Malting - True Brewers know why!

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