



*Belgian Malts that Make Your Beer So Special*

## COMET

### BREWING QUALITY

Dual purpose hop. Strong bittering with grassy, citrus, grapefruit aromas. Is used in Lager, American Ale, India Pale Ale, Ale



### ORIGIN / HISTORY

Cross between English Sunshine and a native American wild hop. It was released by the USDA in 1974.

### AGRONOMICS

Late maturity. Susceptible to downy mildew, but resistant to verticillium wilt.

### ACID COMPONENTS

Alpha Acids	8 – 11% w/w
Beta Acids	3 – 6% w/w
Cohumulone	34 - 45% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.0 – 2.5 mls/100 grams
Farnesene	<1.5% of whole oil
Humulene	0.5 - 2% of whole oil
Myrcene	50 – 60% of whole oil
Linalool	0.6 - 1.0% of whole oil

**Substitutions:** Summit, Galena



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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