



*Belgian Malts that Make Your Beer So Special*

## Diamant

### BREWING QUALITY

Diamant is a new premium aroma variety developed by the Hop Research Center in Hüll and was approved in 2020. With an exceptional aroma, higher yield and a lower susceptibility to disease, it represents a superb alternative to Schalter or Saaz hops.



### ORIGIN / HISTORY

German origin, daughter of the landrace variety Schalter.

### AGRONOMICS

Diamant is particularly suitable for every kind of lager beer because of its fresh, hoppy aroma profile. Depending upon the time of the addition in the brewing process, its high aroma potential can result in a pronounced, lightly floral and citrus note or in a subtle, pleasantly mild hop aroma. Frequently at the end of boil & Whirlpool

### ACID COMPONENTS

Alpha Acids	7-7.5% w/w
Beta Acids	6.3% w/w
Beta/Alpha	0.9% of alpha acids
Co-Humulone	18% of alpha acids

#### Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.7 ml/100 g
Myrcene	728%/100 g
Farnesen	203%/100 g
Humulene	266%/100 g
Caryophyllene	110%/100 g
Linalool	20 mg/100 g

#### Type Leaf Hops



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

La Malterie du Château SA (Castle Malting)

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