



Belgian Malts that Make Your Beer So Special

ORGANIC ELIXIR

BREWING QUALITY

Elixir is a French aroma hop from Alsace and is mainly characterized by its aromas of tropical fruit (oranges, tangerines), complemented by complex aromas of flowers, sandalwood and citrus.



ORIGIN / HISTORY

French origin.

AGRONOMICS

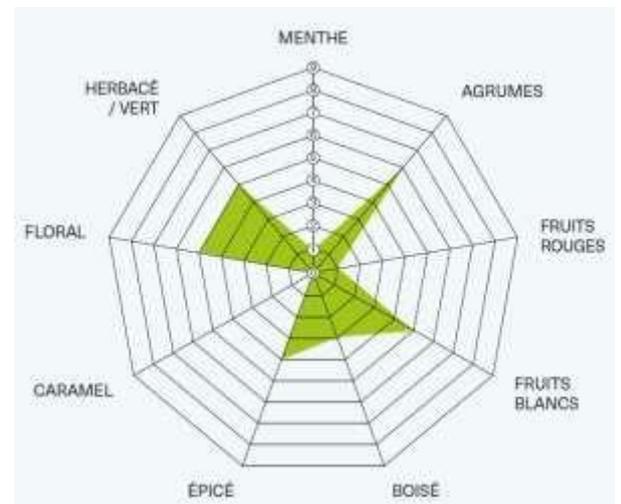
Nice hop to use in beers with fruity and floral accents, such as Pale Ale's, hoppy lagers, Saison, IPA and NEIPA, Farmhouse ale and Bière de Garde.

ACID COMPONENTS

Alpha Acids 5-11% AA
Beta Acids 4.5 – 6.6%
Co-Humulone 25 - 30% of alpha acids

OIL COMPONENTS

Total Oil 1.8 – 2.6 ml/100 g
Coluplone 35 - 40%
Myrcene 65 - 75%
Monoterpene 65.5%
Sesquiterpene 34.5%
Linalool 6 mg/100g
Farnesene 1.17mg/100g
Geraniol 5-10 mg/100g



Type T90 Hop Pellets



Possible Substitutions: Amarillo

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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