



*Belgian Malts that Make Your Beer So Special*

## GALENA

### BREWING QUALITY

Galena is generally perceived as an excellent high alpha hop with balanced bittering potential. The very strong tomcat / blackcurrant aroma characteristics are similar to that of the old Bullion variety which for many years was used in Guinness. A very strong fruity character can be achieved with this variety.



### ORIGIN / HISTORY

US origin. The Galena cultivar was selected from an open pollinated cross from Brewers Gold, it is a bitter variety that was developed in Idaho in the late 1970s. Released in 1978 it is now a major U.S. High Alpha hop.

### AGRONOMICS

Moderately susceptible to Downy Mildew and is susceptible to Prunus necrotic ring spot virus. Aphid and mite control can become a problem with this variety.

### ACID COMPONENTS

Alpha Acids	10 – 14% w/w
Beta Acids	7 – 9% w/w
Cohumulone	32 - 42% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.9 – 1.2 mls/100 grams
Caryophyllene	3 - 5% of whole oil
Farnesene	>1% of whole oil
Humulene	10 - 15% of whole oil
Myrcene	55 - 60% of whole oil

Type Leaf Hops



Possible Substitutions: Nugget, Target

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

La Malterie du Château SA (Castle Malting)

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