



Belgian Malts that Make Your Beer So Special

GLACIER

BREWING QUALITY

An excellent new variety with balanced bittering properties combined with a good aroma profile. Used in Pale Ale, ESB, Bitter, English-Style Pale Ale, Porter, Stout.



ORIGIN / HISTORY

USA origin. Released in 2000.

AGRONOMICS

Susceptible to powdery and downy mildew.

ACID COMPONENTS

Alpha Acids	4 - 7% w/w
Beta Acids	8.2% w/w
Cohumulone	11 – 13% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7 – 1.6 mls/100 grams
Caryophyllene	6.5 - 10% of whole oil
Farnesene	<1% of whole oil
Humulene	24 - 36% of whole oil
Myrcene	33 - 62% of whole oil

Type Leaf Hops



Possible Substitutions: Willamette, Golding, Fuggle

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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