



*Belgian Malts that Make Your Beer So Special*

## Hallertau Merkur

### BREWING QUALITY

Merkur or **Hallertau Merkur** is a high alpha bittering hop developed at the Hull Hops Research Institute in Germany. It was registered in 2001. Merkur boasts high myrcene and humulene oil content. It works especially well in the early to mid-stages of brewing.



### ORIGIN / HISTORY

German origin.

### AGRONOMICS

It is a high alpha variety with low co-humulone oil percentages. In some dual-purpose applications, Merkur displays subtle citrus, sugar-like, mint, pineapple notes.

### ACID COMPONENTS

Alpha Acids 12 – 14 % w/w  
Beta Acids 4.5 – 5.5 % w/w  
Co-Humulone 18 - 20% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil 2 – 3.0 ml/100 g  
Caryophyllene 0.28% of whole oil  
Farnesene <1% of whole oil  
Linalool 0.6 - 1.1% of whole oil  
Linalool: 0.06 - 0.08 Alpha-Acid of whole oil

Type Leaf Hops



**Possible Substitutions:** Magnum, Herkules



# Castle Malting - True Brewers know why!