

Belgian Malts that Make Your Beer So Special

# HALLERTAU SMARAGD



### **BREWING QUALITY**

With a distinct fruity nose balanced with flowery hoppy notes, Smaragd is the European response to varieties like Simcoe and Amarillo. It has a more prominent nose than most European varieties, but the fruitiness is more subdued and the overall impression is balanced and refined with a slight nuance of spice. The bitterness is of medium intensity allowing generous (but not excessive) use in the boil kettle. A good choice for dry hopping. The hints of lemon and orange marmalade work well with organic Belgian Pale Ales or organic Imperial



## **ORIGIN / HISTORY**

This is a new breed from Germany developed in the last 10 years and virtually unknown to American brewers.

## ACID COMPONENTS

Alpha Acids	4.0-6.0% w/w
Beta Acids	3.5-5.5% w/w
Cohumulone	13-18% of alpha acids

## **OIL COMPONENTS**

Total Oil	0.4-0.8 ml/100 g
Caryophyllene	9-14% of whole oil
Farnesene	<1% of whole oil
Humulene	30-50% of whole oil
Myrcene	20-40% of whole oil

Possible Substitutions: Hallertau Mittelfruh

**Type T90 Hop Pellets** 



**Type Leaf Hops** 



Castle Malting - True Brewers know why!

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