



Belgian Malts that Make Your Beer So Special

HERKULES

BREWING QUALITY

Very high bitter value and a powerful spicy aroma. Excellent brewing quality combined with very good storage stability.



ORIGIN / HISTORY

German origin. Bred at the Hop Research Institute in Hüll.

AGRONOMICS

Good resistance to wilt; medium resistance to downy mildew, good resistance to powdery mildew.

ACID COMPONENTS

Alpha Acids	14 – 17% w/w
Beta Acids	4 – 5.5% w/w
Cohumulone	31 - 38% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.4 – 2.4 mls/100 grams
Caryophyllene	7 - 12% of whole oil
Farnesene	<1% of whole oil
Humulene	30 - 45% of whole oil
Myrcene	30 - 50% of whole oil

Type Leaf Hops



Possible Substitutions: Unknown

Castle Malting - True Brewers know why!

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