



Belgian Malts that Make Your Beer So Special

MISTRAL

BREWING QUALITY

Mistral is a new flavor variety from France. It is made with a large addition of Niwot-grown crystal and cascade hops added in a hop-back after the boil to infuse as much aroma as possible. This beer has a massive juicy pear, herbal, and citrus hop aroma. These characteristics carry into the flavor where just enough bready and caramel malt character back them up. Due to all of the unfiltered-hoppy goodness left in suspension, this beer finishes with a pleasant lingering bitterness. Fruity notes of orange, citrus fruits, passion fruit, mango and kumquat. From the aroma forth it goes towards passion fruit, kumquat and mango. This is of course suitable for a Pale Ale, a Mistrale, cold-laid light Lager. Ideal for the late boiling or dry hopping.



ORIGIN / HISTORY

Mistral is a flavour variety developed in the Institute of Hop Research and Brewing in Alsace, France.

ACID COMPONENTS

Alpha Acids 7.7 - 8.2 % w/w

Type T90 Hop Pellets



Possible Substitutions: Unknown



Castle Malting - True Brewers know why!