



Belgian Malts that Make Your Beer So Special

LUBELSKI

BREWING QUALITY

Sometimes marketed as Lublin or Lubelski, Lubelska's high humulene content is trumped only by its rare, high levels of farnesene. This oil profile results in interesting aromas of magnolia and lavender. It is considered to very noble-like in character.



ORIGIN / HISTORY

Thought to be a landrace cultivar of Saaz, it is now a mainstay of Polish breweries.

AGRONOMICS

Susceptible to viruses; some tolerance to downy mildew.

ACID COMPONENTS

| | |
|-------------|-------------------------|
| Alpha Acids | 3 - 5% w/w |
| Beta Acids | 2.5 - 3.5% w/w |
| Cohumulone | 25 - 30% of alpha acids |

Type T90 Hop Pellets



OIL COMPONENTS

| | |
|---------------|-------------------------|
| Total Oil | 0.7 - 1.2 mls/100 grams |
| Caryophyllene | 9 - 11% of whole oil |
| Farnesene | 10 - 12% of whole oil |
| Humulene | 35 - 40% of whole oil |
| Myrcene | 25 - 35% of whole oil |

Type Leaf Hops



Possible Substitutions: Saaz, Sterling, Lublin

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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