



Belgian Malts that Make Your Beer So Special

Malling Organic

BREWING QUALITY

Malling Organic is an aromatic hop known for its minty and peppery profile. Commonly used in Pilsners, Lagers and Pale Ales



ORIGIN / HISTORY

Sourced from family farms with small hop plantations, it's easy to see why this is one of Austria's more popular hops.

AGRONOMICS

Aroma: Citrus fruit, Apricot, Melon, Pear.

ACID COMPONENTS

Alpha Acids 8.8 – 9.8% w/w

Beta Acids 4.4% w/w

Co-Humulone 40% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.8ml/100 g

Type Leaf Hops



Possible Substitutions: -



Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

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