



Belgian Malts that Make Your Beer So Special

NELSON SAUVIN ORGANIC



BREWING QUALITY

An organic hop that requires judicious application in the brew house, this truly unique dual-purpose variety can be used to produce big punchy Ales as well as subtle yet bitter Lagers. The fruitiness may be a little overpowering for the un-initiated, however those with a penchant for bold hop character will find several applications for this true brewer's hop. This hop is considered by some as extreme and certainly makes its presence felt in speciality craft and seasonal beers gaining an international reputation.



ORIGIN / HISTORY

New Zealand origin. A triploid variety bred from New Zealand variety "Smoothcone" and a selected New Zealand male. Developed at New Zealand HortResearch and released in 2000.

AGRONOMICS

No real disease problems (New Zealand is hop disease free).

ACID COMPONENTS

Alpha Acids	10 – 13% w/w
Beta Acids	6 – 8% w/w
Cohumulone	24% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.1 mls/100 grams
Caryophyllene	10.7% of whole oil
Farnesene	0.4% of whole oil
Humulene	36.4% of whole oil
Myrcene	22.2% of total oil

Leaf Hops



Possible Substitutions: Unknown

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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