



Belgian Malts that Make Your Beer So Special

ORGANIC SAAZ

BREWING QUALITY

The classical “noble” aroma hop with long and strong traditions. Saaz hops have long been established as a high quality European aroma variety. Is used in Pilsner, Lagers, Belgian-Style Ales, Lambic, sometimes Bitter.



ORIGIN / HISTORY

Czech origin. Czech aroma landrace variety selected in the area of the same name.

AGRONOMICS

Saaz hops are a low yielding high quality aroma variety. Good resistance to wilt; average resistance to peronospora and powdery mildew.

ACID COMPONENTS

Alpha Acids	2 – 5% w/w
Beta Acids	2 – 6% w/w
Cohumulone	23 - 26% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.4 – 0.8 mls/100 grams
Farnesene	14 - 20% of whole oil
Humulene	15 - 30% of whole oil
Myrcene	25 - 40% of whole oil

Type Leaf Hops



Possible Substitutions: Tettnang, Lubelski, Sterling



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons),
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB