



*Belgian Malts that Make Your Beer So Special*

## PALISADE ORGANIC

### BREWING QUALITY

Used for its aromatic properties & moderate bittering; has a soft, clean finish with characteristics similar to Willamette. Is used in English-style Pale Ales.



### ORIGIN / HISTORY

USA origin. An aroma type cultivar bred by Yakima Chief ranches.

### AGRONOMICS

Low susceptibility to powdery mildew, Podosphaera.

### ACID COMPONENTS

Alpha Acids	6.0 – 10.0% w/w
Beta Acids	5.5 – 8.0% w/w
Cohumulone	24 - 29% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.8 – 2.0 mls/100 grams
Farnesene	<1% of whole oil
Humulene	10 - 20% of whole oil
Myrcene	45 - 52% of whole oil

Possible Substitutions: Chinook, Tettnang, Willamette



# Castle Malting - True Brewers know why!

Headquarter:  
Chemin du Couloury 1  
4800 Lambermont  
Belgium

Malting plant:  
Rue de Mons 94  
7970 Beloeil  
Belgium

Tel: +32 (0) 87 681381  
Fax: +32 (0) 87 352234  
E-mail: [info@castlemalting.com](mailto:info@castlemalting.com)  
BIC: BBRUBEBB

Registered Tournai 79754  
VAT: BE.455013439  
Bank account: 370-0905456-48  
IBAN: BE11 3700 9054 5648