



Belgian Malts that Make Your Beer So Special

PERLE

BREWING QUALITY

A well-accepted aroma hop with a good combination balanced bittering and highly acceptable aroma properties. Is used in Pale Ale, Porter, Stout, Lager, Pilsner, Weizen, Ale, Alt, Kölsch, Munich Helles.



ORIGIN / HISTORY

German origin. Bred at the Hüll Hop Research Institute from the English Northern Brewer variety.

AGRONOMICS

Good to very good resistance to wilt and peronospora; average resistance to powdery mildew.

ACID COMPONENTS

Alpha Acids	5 – 9% w/w
Beta Acids	3.5 – 5.5% w/w
Cohumulone	25 - 32% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 – 1.3 mls/100 grams
Caryophyllene	8 - 10% of whole oil
Farnesene	<1% of whole oil
Humulene	30 - 36% of whole oil
Myrcene	10 - 20% of whole oil

Type Leaf Hops



Possible Substitutions: Northdown, First Gold, Northern Brewer



Castle Malting - True Brewers know why!