



Belgian Malts that Make Your Beer So Special

Sabro Organic

BREWING QUALITY

Sabro Organic is the newest release from the Hop Breeding Company. Sabro is an aroma hop that is notable for its complexity of fruity and citrus flavors. Sabro's pedigree is the result of a unique cross pollination of a female neomexicanus hop.



ORIGIN / HISTORY

USA origin.

AGRONOMICS

With a robust brewing performance, Sabro proves to be a strongly expressive hop that translates its flavor incredibly well into beer. Store between 0° and +5°C.

ACID COMPONENTS

Alpha Acids 12 - 17% w/w
Beta Acids 4 - 7% w/w Co-Humulone
20 - 24% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.1 - 3.4 ml/100 g
Caryophyllene 7-11% of whole oil
Farnesene <1% of whole oil
Humulene 7 - 14% of whole oil
Myrcene 40 - 68% of whole oil
Linalool: 0.5 - 0.6 Alpha-Acid of whole oil

Type Leaf Hops



Possible Substitutions:

Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
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