



Belgian Malts that Make Your Beer So Special

SAPHIR

BREWING QUALITY

Very fine aroma variety, with average bitter value and storage. Is used in Pilsen, German Lagers, Belgian Whites.



ORIGIN / HISTORY

German origin. A cross between two new varieties 83/17/20 and 80/56/6 bred in Hüll.

AGRONOMICS

Very good resistance to wilt, Good resistance to powdery mildew and to downy mildew.

ACID COMPONENTS

Alpha Acids	3 – 6% w/w
Beta Acids	6.5% w/w
Cohumulone	11 - 15% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 mls/100 grams
Caryophyllene	10% of whole oil
Farnesene	<1% of whole oil
Humulene	20% of whole oil
Myrcene	40% of whole oil

Type Leaf Hops



Possible Substitutions: Any noble hop



Castle Malting - True Brewers know why!