



Belgian Malts that Make Your Beer So Special

ORGANIC TETTANG

BREWING QUALITY

Tettang variety is a very fine traditional aroma hop, well established in the European Lager type beers. Has also been used successfully in traditional lighter English cask ales.



ORIGIN / HISTORY

German origin. An aroma variety which is grown in the Tettang cultivation area of Southern Germany.

AGRONOMICS

A good yielding variety with average resistance to Peronospora and good resistance to Verticillium Wilt.

ACID COMPONENTS

Alpha Acids	3 – 6% w/w
Beta Acids	4.4% w/w
Cohumulone	43 - 46% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.6 – 1.0 mls/100 grams
Caryophyllene	10.8% of whole oil
Farnesene	15.8% of whole oil
Humulene	25.4% of whole oil
Myrcene	20.3% of whole oil

Type Leaf Hops



Possible Substitutions: Saaz, Select Spalt



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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