



Belgian Malts that Make Your Beer So Special

BOUCLIER

BREWING QUALITY

Dual purpose. Can be used as both a bittering and aroma hop. Bouclier has a combination of French and English aromas: fruit, citrus, herbs, spices and esters, which allows it bring a French touch to English-style beers. May be used in Pilsner, Lager, Ales, Belgian style, Saison, Bière de Garde.



ORIGIN / HISTORY

French origin, is a 2005 cross variety between Strisselspalt hops grown in Sessenheim, Alsace (France); and a male plant grown in Wye, Kent (UK).

ACID COMPONENTS

Alpha Acids	3.8 - 9% w/w
Beta Acids	2.4 – 3.3% w/w
Cohumulone	20 - 25% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.1 – 1.6 mls/100 grams
Myrcene	38% of total oil
Humulene	34% of whole oil
Coluplone	42-47% of total oil
Monoterpene	46% of total oil
Linalool	7.8 mg/100g

Leaf Hops



Possible Substitutions: Tradition, Spalter Select, Tettnanger



Castle Malting - True Brewers know why!

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