



*Belgian Malts that Make Your Beer So Special*

## **BULLION**

### **BREWING QUALITY**

Bittering hop. Lends an intense black currant aroma, along with a spicy and pungent bitterness. A good bittering hop for Stouts and Dark ales.



### **ORIGIN / HISTORY**

UK/US origins. Bullion was developed from a breeding program in 1919 by Professor Salmon in England. It originates from a wild hop in Canada. Released 1938.

### **AGRONOMICS**

Early hop. Resistant to Verticillium wilt, moderately resistant to downy mildew.

### **ACID COMPONENTS**

Alpha Acids	8 - 11% w/w
Beta Acids	4 - 6% w/w
Cohumulone	35 - 40% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.0 – 2.7 mls/100 grams
Caryophyllene	9 - 11% of whole oil
Farnesene	<1% of whole oil
Humulene	20 - 30% of whole oil
Myrcene	40 - 55% of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Brewers Gold, Galena, Columbus, Chinook, Northern Brewer



# **Castle Malting - True Brewers know why!**