



Belgian Malts that Make Your Beer So Special

Elixir

BREWING QUALITY

Elixir is a French aroma hop from Alsace and is mainly characterized by its aromas of tropical fruit (oranges, tangerines), complemented by complex aromas of flowers, sandalwood and citrus.



ORIGIN / HISTORY

French origin.

AGRONOMICS

Nice hop to use in beers with fruity and floral accents, such as Pale Ale's, hoppy lagers, Saison, IPA and NEIPA, Farmhouse ale and Bière de Garde.

ACID COMPONENTS

Alpha Acids 5-7% AA

Beta Acids 4.5 – 5.5%

Co-Humulone 25 - 30% of alpha acids

OIL COMPONENTS

Total Oil 1.8 – 2.2 ml/100 g

Coluplone 35 - 40%

Myrcene 70 - 75%

Monoterpene 800-900 mg/100g

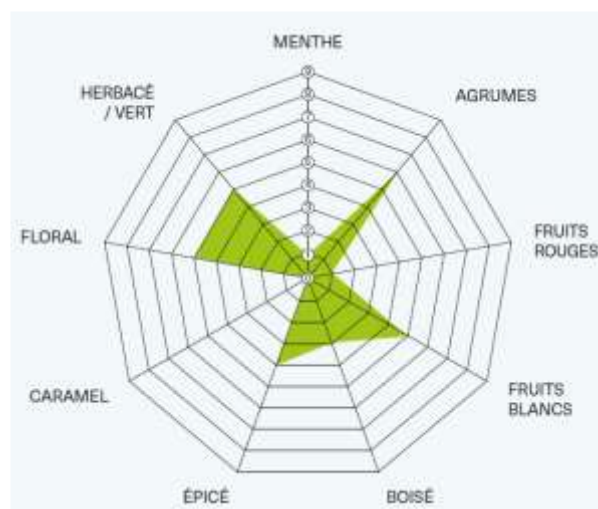
Sesquiterpene 400-500 mg/100g

Linalool 6 mg/100g

Farnesene 150-200 mg/100g

Geraniol 5-10 mg/100g

Possible Substitutions: none



Type T90 Hop Pellets



Castle Malting - True Brewers know why!

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