



Belgian Malts that Make Your Beer So Special

MAGNUM

BREWING QUALITY

Very high bitter value and good bitter quality. Used in Lagers, Pilsner types, Stout, Ales.



ORIGIN / HISTORY

Belgian origins. Bred at the Hop Research Institute in Hüll.

AGRONOMICS

Good resistance to wilt and peronospora, low resistance to powdery mildew.

ACID COMPONENTS

Alpha Acids	11 – 16% w/w
Beta Acids	4.5 – 5% w/w
Cohumulone	24 - 25% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.9 – 2.3 mls/100 grams
Caryophyllene	8 - 12% of whole oil
Farnesene	<1% of whole oil
Humulene	34 - 40% of whole oil
Myrcene	30 - 35% of whole oil

Type Leaf Hops



Possible Substitutions: Pilgrim, Target



Castle Malting - True Brewers know why!