

CRYSTAL

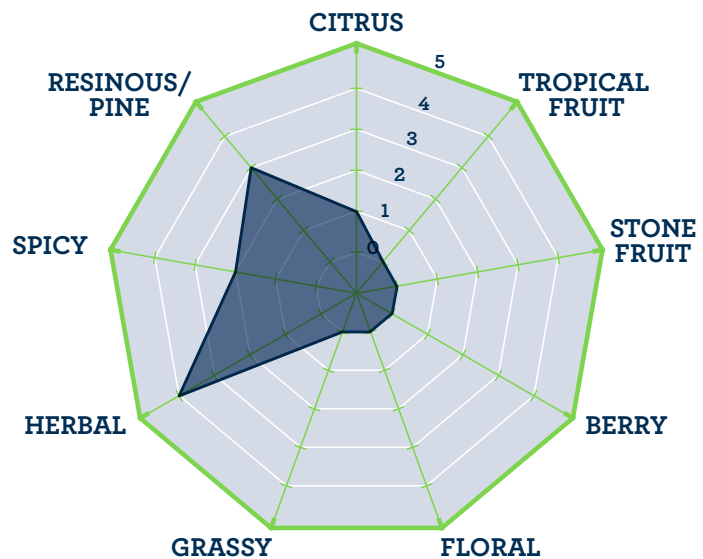
American



Origin: Oregon, USA. Bred at Corvallis in 1983, as a domestic substitute for Hallertau Mittelfrüh, Crystal is half-sister to Liberty and Mount Hood. Its stock includes German Hallertau, Cascade, Brewers Gold, and Early Green.

Usage: Unsurprisingly, given its Hallertau parentage, Crystal excels in continental lager and wheat styles, as well as Belgian ales. But since it also includes some Cascade, some enterprising craft brewers put it to use in their IPA hop loads as well.

Aroma & Flavor Characteristics: Mild, sweet, and delicate. Highly floral with touch of noble spice; heavy doses or dry hopping can bring out a bit more intensity with suggestions of citrus peel and dried lemongrass.



SENSORY HIGHLIGHTS

Floral
Spice
Citrus



BREWING VALUES

Alpha Acid Range: 3.5 - 5.5%
Beta Acid Range: 4.5 - 6.5%
Co-Humulone as % of alpha: 20 - 26
Total oils mL/100 gr.: 0.8 - 2.1



OIL FRACTIONS

Myrcene: 30 - 55%
Humulene: 20 - 30%
Caryophyllene: 5 - 10%
B-Pinene: 0.4 - 1.0%
Linalool: 0.6 - 1.0%

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