



Agnus



Use in brewing:

Dual purpose. For aroma and bittering.

A high alpha acid hop. Agnus has been compared in various sources to Magnum, Nugget, Target and Columbus.

According to the Hop Growers Union of the Czech Republic brewing results has shown that it has a better effect on beer stability. This makes it good for export beers and for German style lagers as well as Pilsners.

Substitutions:

Magnum, Nugget, Target and Columbus

Origin/History:

Agnus hops were bred from a number of varieties including Bor, Fuggles, Northern Brewer, Saaz and Sladek. Released in 2001 from the Czech Republic

Storage:

Fair to poor.



Citrus, Spicy



Czech Republic

| | |
|-------------------|---|
| Alpha Acid | 12-14% |
| Beta Acid | 4-6.5% |
| Cohumulone | 29-38 |
| Oil Composition | Myrcene: 40-55% Humulene: 15-20% Farnesene: <1% |
| Total Oil | 2.0-3.0ml/100g |
| Flavour Intensity | 8 |