



Mistral



Use in brewing:

Dual purpose hop.

A fairly high alpha variety with strong aroma characteristics of both sweet and citrusy fruits, as well as floral notes.

Substitutions:

None

Origin/History:

Developed and released by the Institute of Hop Research and Brewing in France.



Orange, Herbal, Pear



France

Alpha Acid	6-9%
Beta Acid	3-4%
Cohumulone	29-39
Oil Composition	Myrcene: 59-65%, Humulene: 9-13%, Farnesene: 2.5-3.5%
Total Oil	1.0-1.5ml/100g
Flavour Intensity	6

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