

Link to the product: <https://heyhops.com/pacific-gem-hop-pellets-5-kg-p-85.html>



Pacific Gem™ hop pellets - 5 kg

Price (with TAX, excl. shipping cost)

173.75 Euro

Availability

Not available

Shipping time

48 hours

Product description

Pacific Gem™ : A triploid alpha type developed through the New Zealand Hop breeding program, Pacific Gem fills the brew house with enticing aromas during kettle addition and has been described as producing oaken flavors with a distinct blackberry aroma. It is typically used as a first hop addition and makes its presence felt through an excellent tempered bitterness and flavor while later additions deliver citrus and pine aroma notes. Pacific Gem is a good all purpose hop that delivers quality bitterness along with flavor and aromas. It is excellent in international lagers and can also be used in IPA's and other big styles.

Aroma: specific aroma descriptors include spicy black pepper and berry fruit aroma characteristics; some brewers have noted delicate blackberry, floral or oak tones.

Style Guide: Strong Ale.

Substitutes: Galena, Fuggle.

Brewing values:

- Alpha Acid: 13 - 15%,
- Beta Acid: 7 - 9%,
- Co-Humulone: 36 - 38%,
- Total Oil: 1,1 - 1,3 ml/100 g,
- Myrcene Oil: 32 - 34%,
- Caryophyllene Oil: 10 - 12%,
- Humulene Oil: 29,8 - 30%,
- Farnesene Oil:

The exact alpha acid content is indicated on every package.

Hops are packed by producers in hermetic bags which preserv aroma and bitterness of hops for at least 3 years from packaking date. "Best before" date is indicated on each bag.

Storage conditions: cold, dry place - not higher than 5°C.

Net. weight: 5 kg.

This product has additional options:

Crop Year: 2018 , 2015 , 2016 , 2017