

## LUBELSKI:

## **Brewers Notes:**

Lublin's (Lubelski's) high humulene content is trumped only by its rare, high farnesene character which results in a wonderful aroma hop with notes of magnolia and lavender. Thought to be a landrace cultivar of Saaz, it is a mainstay of Polish breweries. Lublin more than makes up for its low yield with its good storage stability and its excellence as a noble aroma hop of distinctive note.

Technical Data:

Purpose: Aroma

Alpha Acid Composition: 3% - 5%

Beta Acid Composition: 2.5% - 4%

Co-Humulone Composition: 25% - 28%

Country: Poland

Cone Size: Medium

Cone Density: Loose

Season Maturity: Early

Yield Amount: 900-1250 kg/hectare (800-11200 lbs/acre)

Growth Rate: Moderate

Storability: Retains 70%-75% alpha acid after 6 months storage at

20 degrees C

Total Oil Composition: 0.5 - 1.2 mL/100g

Myrcene Oil Composition: 22% - 35%

Humulene Oil Composition: 30% - 40%

Caryophyllene Oil: 6% - 11%

Farnesene Oil: 10% - 14%

Substitutes: Saaz, Sterling

Style Guide: