



Mystic



Mystic is from the Charles Faram Hop Development Programme

Use in brewing:

Aroma hop.

An excellent late and dry hop. Provides clean bittering characteristics.

Substitutions:

Melon, Barbe Rouge and Styrian Dragon

Origin/History:

A daughter of Jester[®], selected for its aroma, disease resistance and yield.

Storage:

Moderate.



Citrus, blackcurrant, passionfruit



UK

Alpha Acid	4-6.5%
Beta Acid	3-4%
Cohumulone	35-38%
Oil Composition	Myrcene: 35%, Humulene: 35%, Farnesene: 0.5%
Total Oil	0.8-1.2ml/100g
Flavour Intensity	7