



# 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.



Blackcurrant, Orange, Passionfruit



UK

Alpha Acid	4-7%
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