



COMING
SOON

STYRIAN CARDINAL

Slovenia

New experimental hops from Slovenia.
Data provided below is from Slovenian Institute for Hop Research and Brewing.
More details will be added as they become

Aroma Specification *Apple, Pineapple,
Tropical fruits (passion fruit),
Strawberries, Anise*

Aroma Evaluation (Smell of Raw Hops, 0-5)

| | |
|--|----------------------|
| | Fruity |
| | Floral |
| | Citrusy |
| | Spicy |
| | Earthy / Resinous |
| | Herbal |
| | Sugar-like |

Analytical values

| Type | Aroma |
|------------------|---------------------------|
| Growing area | Slovenia |
| Lineage | |
| α -acids* | 10.0 - 15.0% |
| β -acids | 3.2 - 4.5 % |
| Cohumulone | 31 - 37 % of alpha acids |
| Total oils | 3.0 - 4.0 % of dry matter |
| Myrcene | 40 - 50 % of whole oil |
| Essential Oils | 1.8-2.7ml/100g |

The analytical values are typical for the variety at the time of harvest, but may vary according to crop year, growing region, grower and degree of ageing.

*The alpha content is determined by means of spectrophotometric analyses.