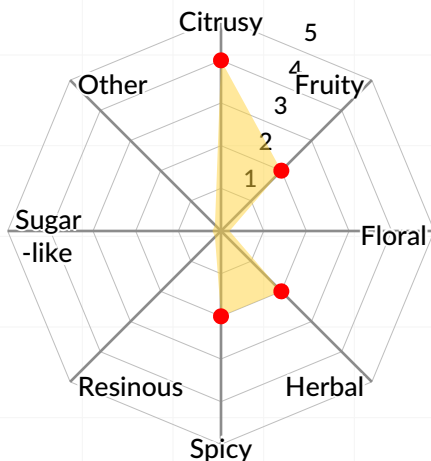


Hopsteiner ^{SS} STYRIAN GOLDING (CELEIA)

AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

lemon, green tea, herbal

GENETIC ORIGIN

Styrian Golding (Celeia) is a triploid cross between Savinjski Golding and 105/58 (cross between Aurora and a Slovenian wild hop)

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,700 - 2,000
Maturity	Late
Main Growing Country	Slovenia

RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Tolerant
Powdery mildew	Resistant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	4.0 - 7.0
Beta-Acid %	2.5 - 4.5
Co-Humulone % rel.	27 - 31
Hard Resins : Alpha-Acid	0.24 - 1.13

POLYPHENOLS

Xanthohumol (EBC 7.7)	0.1 - 0.3
-----------------------	-----------

AROMA COMPONENTS

Total Oils (ml/100g)	0.3 - 0.9
Beta-Caryophyllene: Humulene	0.33 - 0.40
Farnesene % of total Oil	3.40 - 10.00
Linalool % of total Oil	0.5 - 1.2
Linalool: Alpha-Acid	0.17 - 0.18

HOP ALTERNATIVES

BREWHOUSE

Hallertauer Tradition, Spalter Select

DRY HOPPING

Hallertauer Tradition, Spalter Select

HOPS HOTLINE
800.339.8710