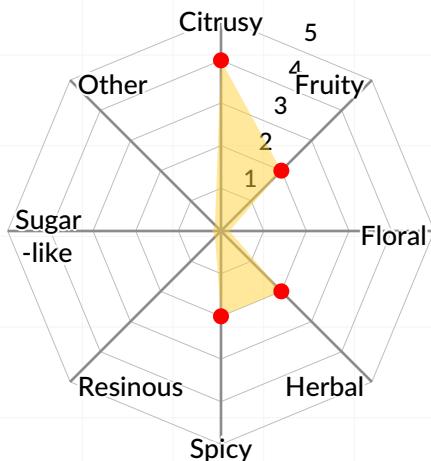


# Hopsteiner <sup>SS</sup> STYRIAN GOLDING (CELEIA)

## 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
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### 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**