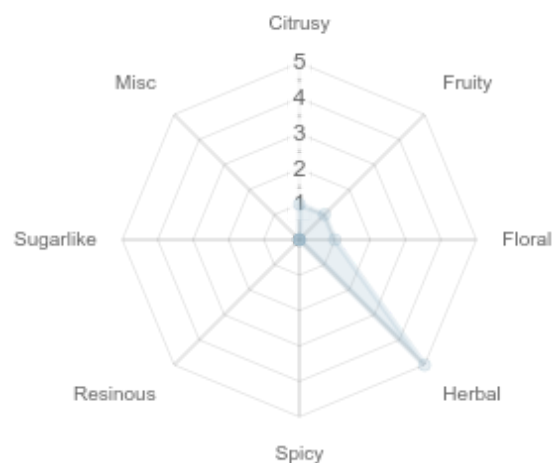


STYRIAN SAVINJSKI GOLDING

Herbal

Genetic Origin: the traditional Slovenian variety Styrian Savinjski Golding is derived from the English variety Fuggle

AROMA EVALUATION



Rated by the smell of raw hops on a 0 - 5 scale

AROMA DESCRIPTION

green tea, floral, light pear

AGRONOMIC ASPECTS

GROWING

| | |
|----------------------|-------------|
| Yield (kg/ ha) | 1150 - 1500 |
| Maturity | early |
| Main growing country | Slovenia |

INGREDIENTS

BITTER COMPONENTS

| | |
|--------------------|-----------|
| Alpha acids % | 2.5 - 6.0 |
| Beta acids % | 2.0 - 3.0 |
| Co-humulone % rel. | 25 - 33 |

AROMA COMPONENTS

| | |
|-------------------------------|-----------|
| Total oil (ml/100g) | 0.3 - 1.0 |
| Farnesene % rel. of total oil | 2.0 - 6.0 |
| Linalool % rel. of total oil | 0.5 - 1.2 |

SUBSTITUTES

BREWHOUSE

Fuggle Styrian Golding (Celeia)

DRY HOPPING

Fuggle Styrian Golding (Celeia)