



Belgian Malts that Make Your Beer So Special

STYRIAN DRAGON

BREWING QUALITY

Variety has nice citrusy (grapefruit, lemon, orange, apple, rose) notes. All of them get nice and full body in beer taste.



ORIGIN / HISTORY

Styrian 105/220 is a citrusy variety developed on the Institute of Hop Research and Brewing in Slovenia. Developed was from European and American germplasm.

ACID COMPONENTS

Alpha Acids	6.0-11.0% w/w
Beta Acids	7.5-8.5% w/w
Cohumulone	23-24% of alpha acids
Xanthohumol	0.3-0.5% w/w

T90 Hop Pellets

OIL COMPONENTS

Total Oil	1.5-2.1 ml/100 grams
Humulene	12.0-16.5% of whole oil
Myrcene	58-63% of whole oil
Caryophyllene	5.5-6.7% of whole oil
Farnesene	0.1-0.3% of whole oil
Linalool	0.6-0.9% of whole oil

Leaf Hops



Castle Malting - True Brewers know why!