



Belgian Malts that Make Your Beer So Special

STYRIAN EUREKA

BREWING QUALITY

Styrian Eureka is a dual-purpose hop variety and is known for its good agronomic traits in hop production and processing. Similar to Simcoe and Summit in some aspects, it possesses both a strong aroma and bittering characteristic.



ORIGIN / HISTORY

Slovenian origin. It is the child of Apollo and Merkur, developed on the Institute of Hop Research and Brewing in Slovenia.

ACID COMPONENTS

Alpha Acids	17 - 20% w/w
Beta Acids	4.5 – 6% w/w
Cohumulone	28 - 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.5 – 4.4 ml/100 grams
Caryophyllene	5 - 7 % of whole oil
Farnesene	<1% of whole oil
Humulene	29 - 30% of whole oil
Myrcene	43 % of whole oil

Type Leaf Hops



Possible Substitutions: none



Castle Malting - True Brewers know why!

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com;
www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439; Account: 370-0905456-48; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB