



Belgian Malts that Make Your Beer So Special

STYRIAN WOLF

BREWING QUALITY

Styrian Wolf is known for its very intense aroma. Transfer from hop cones into beer is excellent. It can be used for various beer types and processes of beer production (aroma part, dry-hopping,...).



ORIGIN / HISTORY

Styrian WOLF is a flavour variety developed on the Institute of Hop Research and Brewing in Slovenia. The variety was developed from European and American germplasm.

ACID COMPONENTS

Alpha Acids	13.5 – 18.5 % w/w
Beta Acids	5 - 6 % w/w
Cohumulone	22 - 23 % of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	3 - 4.5 mls/100 grams
Caryophyllene	2 - 3 % of whole oil
Farnesene	0 - 3.5 % of whole oil
Humulene	4.5 – 6.5 % of whole oil
Myrcene	60 - 70 % of whole oil

Type Leaf Hops



Possible Substitutions: Unknown



Castle Malting - True Brewers know why!

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