



Belgian Malts that Make Your Beer So Special

AURORA (SUPER STYRIAN)

BREWING QUALITY

Aurora has an intense and pleasant hoppy aroma. It contains 5.5 % - 9.5 % of α -acids (22 – 26 % of cohumulone). This variety has a very good storage stability. Beer prepared with this variety has good organoleptical scores. The yield of α -acids is very good when brewing with this variety. Aurora is very suitable for extraction and for combination with other varieties in the brewing process. Used in Pilsens, Lagers.



ORIGIN / HISTORY

Slovenian origin. Aurora is a cross between Northern Brewer and TG hops of unknown origin.

AGRONOMICS

It is an average early variety, reaching its optimal ripeness between 23rd and 30th August. The average cones are 25 mm long and weight 15 g per 100 dry pieces. They are dense, of deep green colour and do not get shattered when picked by a picking machine.

ACID COMPONENTS

Alpha Acids 5 – 10 % w/w
Beta Acids 3.2 – 5.5% w/w
Cohumulone 22 - 26% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.9 – 1.6 mls/100 g
Caryophyllene 4 - 8% of whole oil
Farnesene 6 – 9% of whole oil
Humulene 20 - 27% of whole oil
Myrcene 30 - 40% of whole oil
Linalool 0.9 – 1.35 of whole oil

Type Leaf Hops



Possible Substitutions: Perle, Sladek

Castle Malting - True Brewers know why!

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