**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
- Cohumolone 22 - 26% of alpha acids

**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

**Possible Substitutions:** Perle, Sladek

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