BOBEK (STYRIAN GOLDING B)

BREWING QUALITY
Mild aroma coupled with moderate bitterness. Beer prepared with this variety has very good organoleptical scores for its bitterness, taste and aroma. The yield of α-acids is good when brewing with this variety. Good for ales, stouts, lagers, pils.

ORIGIN / HISTORY
A relatively young hop variety grown since 1975.

ACID COMPONENTS
- Alpha Acids: 1 – 5% w/w
- Beta Acids: 4.0 – 6.1% w/w
- Cohumulone: 27 - 31% of alpha acids

OIL COMPONENTS
- Total Oil: 0.7 – 4.0 mls/100 grams
- Caryophyllene: 4 - 6% of whole oil
- Farnesene: 4 - 7% of whole oil
- Humulene: 13 - 20% of whole oil
- Myrcene: 30 - 45% of whole oil

Possible Substitutions: Cascade, Smaragd

Castle Malting - True Brewers know why!