



Belgian Malts that Make Your Beer So Special

EXTRA STYRIAN DANA

BREWING QUALITY

Extra Styrian Dana is a dual purpose (bittering and aroma) hops variety. The cultivar offers a good brewing value and a pleasant and intense hop aroma, providing a harmonic bitterness. It is very suitable for extraction and for combination with other varieties in the brewing process.



ORIGIN / HISTORY

Extra Styrian Dana is a cultivar bred from the German variety Hallertau Magnum and Slovenian genetic hop material at the Slovenian Institute of Hop Research and Brewing in Žalec. It is grown in Slovenia. The yields are good and stable. Cones are of medium size (approx. 39 mm).

ACID COMPONENTS

Alpha Acids	11 – 16% w/w
Beta Acids	4.8 – 6.0% w/w
Cohumulone	28 – 31% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.4 – 3.9 ml/100 g
Caryophyllene	5.7 – 7.6% of whole oil
Farnesene	6.9-8.7 % of whole oil
Humulene	15 – 21.6% of whole oil
Myrcene	50 - 59% of whole oil

Type Leaf Hops



Castle Malting - True Brewers know why!

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