STERLING

BREWING QUALITY
Perceived to be similar to a Saaz and Mt Hood combination. Herbal, spicy with a hint of floral and citrus aroma. Used in Pilsner and other Lagers, Ales and Belgian-Style Ales.

ORIGIN / HISTORY
USA origin. Sterling is an aroma cultivar, a diploid seedling made in 1990 with a 21522 female plant and a 21361 male plant.

AGRONOMICS
Sterling is resistant or at least tolerant to the current race of powdery mildew, Podosphaera.

ACID COMPONENTS
Alpha Acids 5 – 9% w/w
Beta Acids 4 - 6% w/w
Cohumulone 22 - 28% of alpha acids

OIL COMPONENTS
Total Oil 1.3 – 1.9 mls/100 grams
Caryophyllene 5 - 7% of whole oil
Farnesene 11 - 17% of whole oil
Humulene 19 - 23% of whole oil
Myrcene 44 - 48% of whole oil

Possible Substitutions: Saaz

Castle Malting - True Brewers know why!