Styrian Eagle

BREWING QUALITY
Styrian Eagle is a Double Purpose hop. An all-around good hop with a high alpha, good disease resistances and fruity and floral aroma. Characteristics: Floral, Peach, Pine

ORIGIN / HISTORY
Slovenian origin. Developed and released by the Slovenian Institute of Hop Research and Brewing, it is a cross between a European and American variety

AGRONOMICS
Matures mid to late season. Styrian Eagle has excellent disease resistances, being highly resistant to downy mildew, powdery mildew and verticillium wilt.

ACID COMPONENTS
Alpha Acids  12 – 17 % w/w
Beta Acids   3.5 - 5.5 % w/w
Cohumulone  20 - 23% of alpha acids

OIL COMPONENTS
Total Oil    2.5 - 4.0 ml/100 g
Myrcene     52 - 60% of whole oil
Humulene    0.9 - 2.5% of whole oil
Farnesene   6.5 - 9.5% of whole oil

Possible Substitutions: None

Castle Malting - True Brewers know why!