



Belgian Malts that Make Your Beer So Special

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

Type T90 Hop Pellets



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

Type Leaf Hops



Possible Substitutions: None



Castle Malting - True Brewers know why!