STYRIAN EUREKA

BREWING QUALITY
Styrian Eureka is a dual-purpose hop variety and is known for its good agronomic traits in hop production and processing. In beer it can develop a very fine traditional hoppy aroma or pleasant flavor notes. It provides a harmonious, medium bitterness.

ORIGIN / HISTORY
Styrian Eureka is a dual-purpose variety developed on the Institute of Hop Research and Brewing in Slovenia. Developed was from traditional Slovenian and foreign hop germplasm.

ACID COMPONENTS
- Alpha Acids: 11.0 – 17.0 % w/w
- Beta Acids: 3.5 – 5.0 % w/w
- Cohumulone: 21 - 25 % of alpha acids

OIL COMPONENTS
- Total Oil: 2.5 - 4 ml/100 grams
- Caryophyllene: 5 - 7 % of whole oil
- Farnesene: 0.1 – 0.4 % of whole oil
- Humulene: 17 – 23 % of whole oil
- Myrcene: 50 - 60 % of whole oil

Possible Substitutions: Unknown