STYRIAN FOX

BREWING QUALITY
Variety has nice fruity (blackcurrant, black tea, lemon grass) notes. All of them get nice and full body in beer taste.

ORIGIN / HISTORY
Styrian 102/44 is a fruity variety developed on the Institute of Hop Research and Brewing in Slovenia. Developed was from European and American germplasm.

AGRONOMICS
Matures early to mid season.
It has fairly low resistances to disease, with a tolerance to both downy mildew and verticillium wilt.

ACID COMPONENTS
Alpha Acids 6.0-12.0% w/w
Beta Acids 2.7-3.7% w/w
Cohumulone 26-30% of alpha acids
Xanthohumol 0.3-0.5% w/w

OIL COMPONENTS
Total Oil 0.7-1.7 ml/100 grams
Humulene 12.0-14.0% of whole oil
Myrcene 50-60% of whole oil
Caryophyllene 4.3-5.7% of whole oil
Farnesene 0.3-0.8% of whole oil
Linalool 0.5-0.9% of whole oil

T90 Hop Pellets
Leaf Hops

Castle Malting - True Brewers know why!