



Belgian Malts that Make Your Beer So Special

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

T90 Hop Pellets

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

Leaf Hops



Castle Malting - True Brewers know why!