



Belgian Malts that Make Your Beer So Special

STYRIAN GOLDING (CELEIA)

BREWING QUALITY

A world-renowned aroma hop with widespread usage in both ale and lager brewing. Classical noble, slightly spicy aroma.



ORIGIN / HISTORY

An old traditional Slovenian aroma variety of the Fuggles ecotype.

AGRONOMICS

Moderately resistant to downy mildew. Sensitive to aphids and mites.

ACID COMPONENTS

Alpha Acids	3 – 6% w/w
Beta Acids	2.5 – 3.5% w/w
Cohumulone	27 - 31% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.6 – 1.2 mls/100 grams
Caryophyllene	8 - 10% of whole oil
Farnesene	4 - 6% of whole oil
Humulene	20 - 35% of whole oil
Myrcene	27 - 33% of whole oil

Type Leaf Hops



Possible Substitutions: Tradition, Select Spalt



Castle Malting - True Brewers know why!