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

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

Possible Substitutions: Tradition, Select Spalt

Type T90 Hop Pellets
Type Leaf Hops

Castle Malting - True Brewers know why!