



Belgian Malts that Make Your Beer So Special

STYRIAN KOLIBRI

BREWING QUALITY

Variety is known for its floral and fruity aroma. Cones are very nice and gently, reach with fruitines and floral notes. It was very good accepted by Craft brewers.



ORIGIN / HISTORY

Styrian 214/61 is a floral, fruity variety developed on the Institute of Hop Research and Brewing in Slovenia. Developed was from European and American germplasm.

AGRONOMICS

Kolibri has a medium early maturity. It has a medium tolerance to downy mildew, though a low resistance to verticillium wilt.

ACID COMPONENTS

Alpha Acids	4.0-6.0% w/w
Beta Acids	3.8-5.4% w/w
Cohumulone	21-25% of alpha acids
Xanthohumol	0.3-0.5% w/w

T90 Hop Pellets

OIL COMPONENTS

Total Oil	1.0-2.0 ml/100 grams
Humulene	16.0-21.0% of whole oil
Myrcene	32-38% of whole oil
Caryophyllene	5.5-7.0% of whole oil
Farnesene	25.0-27.0% of whole oil
Linalool	0.4-0.5% of whole oil

Leaf Hops



Castle Malting - True Brewers know why!

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