STYRIAN WOLF

BREWING QUALITY
Styrian Wolf is known for its very intense aroma. Transfer from hop cones into beer is excellent. It can be used for various beer types and processes of beer production (aroma part, dry-hopping, ...).

ORIGIN / HISTORY
Styrian WOLF is a flavour variety developed on the Institute of Hop Research and Brewing in Slovenia. The variety was developed from European and American germplasm.

ACID COMPONENTS
- Alpha Acids: 13.5 – 18.5 % w/w
- Beta Acids: 5 - 6 % w/w
- Cohumulone: 22 - 23 % of alpha acids

OIL COMPONENTS
- Total Oil: 3 - 4.5 mls/100 grams
- Caryophyllene: 2 - 3 % of whole oil
- Farnesene: 0 - 3.5 % of whole oil
- Humulene: 4.5 – 6.5 % of whole oil
- Myrcene: 60 - 70 % of whole oil

Possible Substitutions: Unknown

Castle Malting - True Brewers know why!