



*Belgian Malts that Make Your Beer So Special*

## **STYRIAN CARDINAL**

### **BREWING QUALITY**

Styrian Cardinal is known for its very fine agronomic traits in hop production and processing. In beer it can develop an harmonious and typical fruity and citrus flavour.



### **ORIGIN / HISTORY**

Styrian Cardinal 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	10.0 – 15.0 % w/w
Beta Acids	3.2 – 4.6 % w/w
Cohumulone	31 - 37 % of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil	3 - 4 ml/100 grams
Caryophyllene	8 - 11 % of whole oil
Farnesene	5 - 7 % of whole oil
Humulene	15 – 22 % of whole oil
Myrcene	40 - 50 % of whole oil

Type Leaf Hops



**Possible Substitutions:** Unknown



# **Castle Malting - True Brewers know why!**