



Belgian Malts that Make Your Beer So Special

STYRIAN EUREKA

BREWING QUALITY

Styrian Eureka is a dual-purpose hop variety and is known for its good agronomic traits in hop production and processing. In beer it can develop a very fine traditional hoppy aroma or pleasant flavor notes. It provides a harmonious, medium bitterness.



ORIGIN / HISTORY

Styrian Eureka is a dual-purpose variety developed on the Institute of Hop Research and Brewing in Slovenia. Developed was from traditional Slovenian and foreign hop germplasm.

ACID COMPONENTS

Alpha Acids	11.0 – 17.0 % w/w
Beta Acids	3.5 – 5.0 % w/w
Cohumulone	21 - 25 % of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.5 - 4 ml/100 grams
Caryophyllene	5 - 7 % of whole oil
Farnesene	0.1 – 0.4 % of whole oil
Humulene	17 – 23 % of whole oil
Myrcene	50 - 60 % of whole oil

Type Leaf Hops



Possible Substitutions: Unknown

Castle Malting - True Brewers know why!

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