



*Belgian Malts that Make Your Beer So Special*

## EAGLE

### BREWING QUALITY

**Styrian Eagle** is a Double Purpose hop. An all-around good hop with a high alpha, good disease resistances and fruity and floral aroma. Characteristics: Floral, Peach, Pine.



### ORIGIN / HISTORY

USA origin. Developed and released by the Slovenian Institute of Hop Research and Brewing, it is a cross between a European and American variety

### AGRONOMICS

Matures mid to late season. Styrian Eagle has excellent disease resistances, being highly resistant to downy mildew, powdery mildew and verticillium wilt.

### ACID COMPONENTS

Alpha Acids 12 – 17 % w/w  
Beta Acids 3.5 - 5.5 % w/w  
Cohumulone 20 - 23% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil 2.5 - 4.0 ml/100 g  
Myrcene 52 - 60% of whole oil  
Humulene 0.9 - 2.5% of whole oil  
Farnesene 6.5 - 9.5% of whole oil

Type Leaf Hops



**Possible Substitutions:** None



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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