



*Belgian Malts that Make Your Beer So Special*

## **STYRIAN DRAGON**

### **BREWING QUALITY**

Variety has nice citrusy (grapefruit, lemon, orange, apple, rose) notes. All of them get nice and full body in beer taste.



### **ORIGIN / HISTORY**

Styrian 105/220 is a citrusy variety developed on the Institute of Hop Research and Brewing in Slovenia. Developed was from European and American germplasm.

### **ACID COMPONENTS**

Alpha Acids	6.0-11.0% w/w
Beta Acids	7.5-8.5% w/w
Cohumulone	23-24% of alpha acids
Xanthohumol	0.3-0.5% w/w

**T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.5-2.1 ml/100 grams
Humulene	12.0-16.5% of whole oil
Myrcene	58-63% of whole oil
Caryophyllene	5.5-6.7% of whole oil
Farnesene	0.1-0.3% of whole oil
Linalool	0.6-0.9% of whole oil

**Leaf Hops**



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

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