



*Belgian Malts that Make Your Beer So Special*

## **AURORA (SUPER STYRIAN)**

### **BREWING QUALITY**

**Aurora** has an intense and pleasant hoppy aroma. It contains 5.5 % - 9.5 % of  $\alpha$ -acids (22 – 26 % of cohumulone). This variety has a very good storage stability. Beer prepared with this variety has good organoleptical scores. The yield of  $\alpha$ -acids is very good when brewing with this variety. Aurora is very suitable for extraction and for combination with other varieties in the brewing process. Used in Pilsens, Lagers.



### **ORIGIN / HISTORY**

Slovenian origin. Aurora is a cross between Northern Brewer and TG hops of unknown origin.

### **AGRONOMICS**

It is an average early variety, reaching its optimal ripeness between 23rd and 30th August. The average cones are 25 mm long and weight 15 g per 100 dry pieces. They are dense, of deep green colour and do not get shattered when picked by a picking machine.

### **ACID COMPONENTS**

Alpha Acids 5 – 10 % w/w  
Beta Acids 3.2 – 5.5% w/w  
Cohumulone 22 - 26% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil 0.9 – 1.6 ml/100 g  
Caryophyllene 4 - 8% of whole oil  
Farnesene 6 – 9% of whole oil  
Humulene 20 - 27% of whole oil  
Myrcene 30 - 40% of whole oil  
Linalool 0.9 – 1.35 of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Perle, Sladek

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

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