



Belgian Malts that Make Your Beer So Special

EXTRA STYRIAN DANA

BREWING QUALITY

Extra Styrian Dana is a dual purpose hop, mostly used for aromatics. The cultivar offers a good brewing value and a pleasant and intense hop aroma, providing a harmonic bitterness. It is very suitable for extraction and for combination with other varieties in the brewing process.



ORIGIN / HISTORY

Slovenian origin. Bred from Magnum and a wild Slovenian hop.

AGRONOMICS

Moderately resistant to primary downy mildew, but has resistance to secondary downy mildew infections of cones. Virus- and viroid-free nuclear stock material.

ACID COMPONENTS

Alpha Acids	9 – 16% w/w
Beta Acids	4 – 6% w/w
Cohumulone	28 – 31% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.4 – 3.9 ml/100 g
Caryophyllene	5.7 – 7.6% of whole oil
Farnesene	6 - 9% of whole oil
Humulene	15 – 21.6% of whole oil
Myrcene	50 - 59% of whole oil

Type Leaf Hops



Substitutions: Fuggle, Willamette

Castle Malting - True Brewers know why!

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