



Belgian Malts that Make Your Beer So Special

STYRIAN CARDINAL

BREWING QUALITY

Styrian Cardinal is known for its very fine agronomic traits in hop production and processing. In beer it can develop an harmonious and typical fruity and citrus flavour.



ORIGIN / HISTORY

Styrian Cardinal is a flavour variety developed on the Institute of Hop Research and Brewing in Slovenia. The variety was developed from European and American germplasm.

ACID COMPONENTS

Alpha Acids	10.0 – 15.0 % w/w
Beta Acids	3.2 – 4.6 % w/w
Cohumulone	31 - 37 % of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	3 - 4 ml/100 grams
Caryophyllene	8 - 11 % of whole oil
Farnesene	5 - 7 % of whole oil
Humulene	15 – 22 % of whole oil
Myrcene	40 - 50 % of whole oil

Type Leaf Hops



Possible Substitutions: Unknown

Castle Malting - True Brewers know why!