



*Belgian Malts that Make Your Beer So Special*

## **STYRIAN FOX**

### **BREWING QUALITY**

Variety has nice fruity (blackcurrant, black tea, lemon grass) notes. All of them get nice and full body in beer taste.



### **ORIGIN / HISTORY**

Styrian 102/44 is a fruity variety developed on the Institute of Hop Research and Brewing in Slovenia. Developed was from European and American germplasm.

### **AGRONOMICS**

Matures early to mid season.

It has fairly low resistances to disease, with a tolerance to both downy mildew and verticillium wilt.

### **ACID COMPONENTS**

Alpha Acids	6.0-12.0% w/w
Beta Acids	2.7-3.7% w/w
Cohumulone	26-30% of alpha acids
Xanthohumol	0.3-0.5% w/w

### **T90 Hop Pellets**

### **OIL COMPONENTS**

Total Oil	0.7-1.7 ml/100 grams
Humulene	12.0-14.0% of whole oil
Myrcene	50-60% of whole oil
Caryophyllene	4.3-5.7% of whole oil
Farnesene	0.3-0.8% of whole oil
Linalool	0.5-0.9% of whole oil

### **Leaf Hops**



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

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com); Registered Tournai 79754; VAT: BE0455013439; Account: 370-0905456-48; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB