STYRIAN GOLD

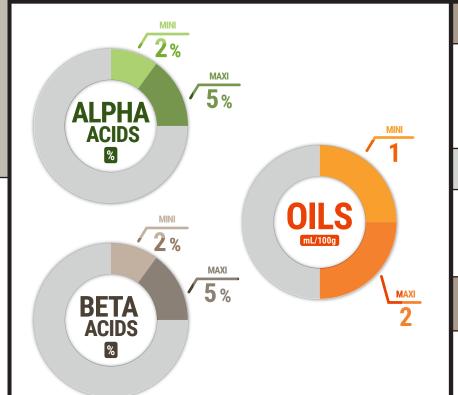


The Styrian Gold Organica young hop developed by crossing Savinjski Golding with a Slovenian wild hop. Released in 2009, Styrian Gold Organic has a noble and well-balanced aroma due to the rare fact that its alpha and beta acids match almost perfectly.

Its fairly high oil level contributes to build a very interesting Aromatic profile. The beers brewed with this hop have an excellent organoleptic profile whether it is the bitterness, the aromas or the flavours. To discover absolutely!



TYPE OF HOPS	FORM	ORIGIN
Aromatic	Pellets	Slovenia



ACIDS

Alpha: 2 to 5%

Beta: 2 to 5%

Cohumulone: 20 to 30%

CUMULATIVE OILS

1 to 2ml / 100g

POSSIBLE SUBSTITUTES

Styrian Golding

USE

Pale, Session, Lager, Pilsner

CHARACTERISTICS

Resinous, Earthy, White Pepper



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