



Belgian Malts that Make Your Beer So Special

Aurora

BREWING QUALITY

A diploid hybrid of Northern Brewer and a TG seedling of unknown origin, Aurora displays an intense yet pleasant aroma in finished beers. Very similar to Styrian Golding.



ORIGIN / HISTORY

Slovenian origin.

AGRONOMICS

It is a dual-purpose hop. With nearly twice the alpha acid content as Styrian Golding, Aurora is spicy, herbal and moderately bittering.

ACID COMPONENTS

Alpha Acids 7 – 13 % w/w
Beta Acids 2.7 – 4.4 % w/w
Co-Humulone 20 - 26% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.9 – 1.6 ml/100 g
Caryophyllene 6 - 9% of whole oil
Farnesene 5 - 10% of whole oil
Linalool 1.0 - 1.6% of whole oil
Linalool: 0.13 - 0.14 Alpha-Acid of whole oil

Type Leaf Hops



Possible Substitutions: Styrian Golding, Northern Brewer



Castle Malting - True Brewers know why!