



Belgian Malts that Make Your Beer So Special

STYRIAN EUREKA

BREWING QUALITY

Styrian Eureka is a dual-purpose hop variety and is known for its good agronomic traits in hop production and processing. Similar to Simcoe and Summit in some aspects, it possesses both a strong aroma and bittering characteristic.



ORIGIN / HISTORY

Slovenian origin. It is the child of Apollo and Merkur, developed on the Institute of Hop Research and Brewing in Slovenia.

ACID COMPONENTS

Alpha Acids	17 - 20% w/w
Beta Acids	4.5 – 6% w/w
Cohumulone	28 - 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.5 – 4.4 ml/100 grams
Caryophyllene	5 - 7 % of whole oil
Farnesene	<1% of whole oil
Humulene	29 - 30% of whole oil
Myrcene	43 % of whole oil

Type Leaf Hops



Possible Substitutions: none

Castle Malting - True Brewers know why!

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