



STYRIAN GOLDING

Styrian Golding belongs to the Fuggles ecotype. It is an old traditional Slovenian aroma variety widespread used in both ale and lager brewing. It is an early to medium variety. The plants have a cylindrical form of medium width, the lateral shoots being 60 cm long, the vines of medium thickness and slightly purple, leaves green and of medium size. The root system is relatively strong. Oval cones are 26.2 mm long and have 0.14 g in average. They are relatively dense and green.

Styrian Golding is one of the famous aroma varieties with classical noble, slightly spicy aroma. It contains 2.8 – 5.5 % of α -acid (27.0 – 31.0 % of cohumulone). The ration between α - and β -acids is about 1.7. The essential oil content varies from 0.6 to 1.2 (ml/100g cone dry basic) .

Alpha Acids: 3.0 – 6.0 % w/w

Beta Acids: 2.5 – 3.5 % w/w

Cohumulone: 24.0 – 27.0 % of alpha acids

Xanthohumol: 0.3 %

Total Oil: 0.6 – 1.5 ml/100 g

Myrcene: 27.0 – 33.0 % of whole oil

Humulene: 20.0 – 35.0 % of whole oil

Caryophyllene: 8.0 – 10.0 % of whole oil

Farnesene: 2.0 – 6.0 % of whole oil

Linalool: 0.6 – 1.2 % of whole oil

