

EXTRA STYRIAN DANA

Extra Styrian Dana is a dual purpose (bittering and aroma) cultivar bred from the German variety Hallertau Magnum and Slovenian genetic hop material at the Slovenian Institute of Hop Research and Brewing in Žalec.

It is grown in Slovenia. The yields are good and stable. Cones are of medium size (approx. 39 mm).

CHEMICAL STRUCTURE AND BREWING VALUE

Extra Styrian Dana contains 11.0 % – 16.0 % of alpha-acids (30 – 32 % of cohumulone). The ratio between alpha and beta acids is 2.7 – 3.1. The essential oil content varies from 2.4 to 3.9 (ml/100 g cone dry basic). Extra Styrian Dana has very

good storage stability. It is very suitable for extraction and for combination with other varieties in the brewing process. The cultivar offers a good brewing value and a pleasant and intense hop aroma, providing a harmonic bitterness.

COMPONENTS OF BITTER ACIDS

Alpha Acids: 11.0 – 16.0 % w/w

Beta Acids: 4.8 – 6.0 % w/w

Cohumulone: 28.0 – 31.0 % of alpha acids

Xanthohumol: 0.6 %

COMPONENTS OF ESSENTIAL OIL

Total Oil: 2.4 – 3.9 ml/100g

Myrcene: 50.0 – 59.0 % of whole oil

Humulene: 15.0 – 21.6 % of whole oil

Caryophyllene: 5.7 – 7.6 % of whole oil

Farnesene: 6.9 – 8.7 % of whole oil

Linalool: 0.5 – 1.0 % of whole oil



Growing the essential

