



Styrian Dragon



Use in brewing:

Aroma hop.

Substitutions:

None

Origin/History:

Developed and released by the Slovenian Institute of Hop Research and Brewing.

Agronomics:

Matures early season. Styrian Dragon demonstrates exceptional resistance to disease, with a high tolerance to downy mildew as well as a high tolerance to verticillium wilt.

Storage:

Very Good.



Grapefruit, Lemon, Rose



Slovenia

Alpha Acid	6-11%
Beta Acid	7.5-8.5%
Cohumulone	22-24
Oil Composition	Myrcene: 58-63%, Humulene: 12-17%, Farnesene: <1%
Total Oil	1.5-2.1ml/100g
Flavour Intensity	8