



Styrian Eagle



Use in brewing:

Dual purpose hop. An all around good hop with a high alpha, good disease resistances and fruity and floral aroma.

Substitutions:

None

Origin/History:

Developed and released by the Slovenian Institute of Hop Research and Brewing, it is a cross between a European and American variety.

Agronomics:

Matures mid to late season. Styrian Eagle has excellent disease resistances, being highly resistant to downy mildew, powdery mildew and verticillium wilt.

Storage:

Very Good.



Peach, Floral, Pine



Slovenia

Alpha Acid	12-17%
Beta Acid	3.5-5.5%
Cohumulone	20-23
Oil Composition	Myrcene: 52-60%, Humulene: 0.9-2.5%, Farnesene: 6.5-9.5%
Total Oil	2.5-4.0ml/100g
Flavour Intensity	7