



Styrian Kolibri



Use in brewing:

Aroma hop. When being used by craft brewers, they have noticed very attractive floral notes in a range of beer varieties.

Substitutions:

None.

Origin/History:

Developed and released by the Slovenian Institute of Hop Research and Brewing, from European and American germplasm.

Agronomics:

Kolibri has a medium early maturity.

It has a medium tolerance to downy mildew, though a low resistance to verticillum wilt.

Storage:

Good.



Blackcurrant, Elderflower, Green Tea



Slovenia

Alpha Acid	4-6%
Beta Acid	3.8-5.3%
Cohumulone	21-25
Oil Composition	Myrcene: 32%, Humulene: 16-21%, Farnesene: 25-27%
Total Oil	1.0-2.0ml/100g
Flavour Intensity	7