



# Tolar



Tolar was the Slovenian currency before it moved to the Euro. Some say that hops are the currency of the Savinja Valley so the name is very apt!



### Use in Brewing:

Tolar has a unique floral/spicy aroma both in the cone form and in the beer, mainly due to abnormal levels of some of the essential oils. It is very popular with some brewers due to the unique character imparted to the finished beer, others object to it because of its “perfume like” hoppy flavour. Trial brews and tastings also show a superior bitterness quality with Tolar even at high EBU levels (40 ) there is little harshness or lingering bitterness. Storageability is relatively poor unless vacuum packed.

### Origin/History:

The Tolar cultivar is an aroma variety that was developed in Oregon in the early 1970s. It is the result of the open pollination of a Fuggle-type seedling that was derived from crosses with the Russian Serebrianker variety.

### Agronomics:

A good yielding aroma variety that matures mid-season. It is grown primarily in Washington State. It is very tolerant to Downy Mildew and is moderately tolerant to Prunus necrotic ring-spot virus and Verticillium Wilt. It is very susceptible to aphids and moderately susceptible to spider mites.



Floral, Lemon, Lychees

Slovenia

Alpha Acid	5-9%
Beta Acid	
Cohumulone	33-40
Oil Composition	Myrcene 35-50%   Humulene 15-22%   Farnesene 8-9%
Total Oil	0.7-1.2ml/100g
Flavour Intensity	7