



Styrian Aurora

(Super Styrian)

Noble Aroma Varieties
Žlahtne aromatične sorte

Aurora is an aroma variety bred at the Slovenian Institute of Hop Research and Brewing in Žalec from the English variety Northern Brewer and Slovenian genetic hop germ-plasm.

This variety is recognised for its excellent agronomic traits in hop production and processing. Aurora is known for its pleasant hop aroma and bitterness, which offers excellent brewing value.

Aroma: lime, floral, pine, bergamot, lemon grass aniseed

Ripening time	medium early
Storage stability	very good
Yield	1600-2400 kg/ha

Aurora je aromatična sorta požlahtnjena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu in je potomka angleške sorte Northern Brewer ter slovenske dednine. Sorto odlikujejo zelo dobre agronomske lastnosti za pridelavo in spravilo hmelja.

Aurora je prepoznavna po prijetni hmeljni aromi in grenčici, ki se odražata v zelo dobri pivovarski vrednosti.

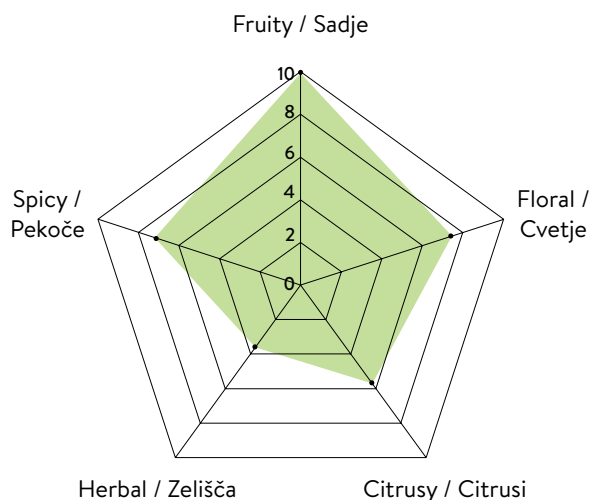
Aroma: limeta, cvetlična, bor, bergamotka, limonina trava, janež

Tehnološka zrelost	srednje zgodna
Skladiščna obstojnost	zelo dobra
Pridelek	1600-2400 kg/h6



Cone shape is medium ovate average
 cone length is 29 mm average
 weight of 100 dry cones is 15 g

Storžiki so srednje ovalni
 povprečno 29 mm dolgi 100 suhih
 storžikov tehta povprečno 15 g



Disease resistance

Disease	Primary infection	Secondary infection
Downy mildew	Medium	High
Oowdery mildew	High	
Verticillium wilt		
Mild form	Medium	
Lethal form	Low	

Odpornost na bolezni

Disease	Primary infection	Secondary infection
Hmeljeva peronospora	Srednja	Visoka
Hmeljeva pepelovka	Visoka	
Verticilijska uvelost		
Blaga oblika	Srednja	
Letalna oblika	Nizka	

Hop resins

α-acids (% w/w)	7,2 - 12,6
β-acids (% w/w)	2,7 - 4,4
cohumulone (% α-acids)	22 - 26
colupulone (% β-acids)	50 - 55
xanthohumol (% w/w)	0,3 - 0,5

Hmeljne smole

α-kislina (ut. %)	7,2 - 12,6
β-kislina (ut. %)	2,7 - 4,4
kohumulon (% α-kislin)	22 - 26
kohumulon (% β-kislin)	50 - 55
ksantohumol (ut. %)	0,3 - 0,5

Essential oils

(mL/100g hops)	Value
myrcene	0,9 - 1,6
linalool	35 - 53
β-caryophyllene	0,6 - 1,0
α-humulene	4 - 8
farnesene	20 - 27
	6 - 9

Eterična olja

(mL/100g hmelja)	Value
mircen	0,9 - 1,6
linalool	35 - 53
β-kariofilen	0,6 - 1,0
α-humulen	4 - 8
farnezen	20 - 27
	6 - 9



*Plant shape is
cylindrical
red coloration on
main shoot is weak.*



*Oblika rastline je
cilindrična trta je
šibko rdeče obarvana.*

Flavor Varieties

Dišavne sorte



102-44

105-220



Kolibri



Cardinal

Eureka



Eagle

Wolf



Noble Aroma Varieties

Zlahtne aromatične sorte



Bobek

Celeia



Dana



Savinjski
golding

Gold



Aurora

