



Styrian Bobek



Noble Aroma Varieties
Žlahtne aromatične sorte

Bobek is an aroma variety bred at the Slovenian Institute of Hop Research and Brewing in Žalec from the same crossing family as Aurora (Northern Brewer and Slovenian male germplasm).

This variety is recognised for its very good agronomic traits in hop production and processing. It is recognised for its pleasant hoppy aroma and its excellent bitterness that offers a very good brewing value.

Aroma: Sage, Fruit cocktail, Artichoke, Hay, Lemon

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

Bobek je aromatična sorta, ki izvira iz iste družine križanja kot Aurora (Northern Brewer in slovenski moški hmelj) in je bila požlahtnjena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije. Sorto odlikujejo zelo dobre agronomske lastnosti za pridelavo in spravilo hmelja.

Bobek je prepoznaven po prijetni hmeljni aromi ter odlični grenčici, katerih rezultat je zelo dobra pivovarska vrednost.

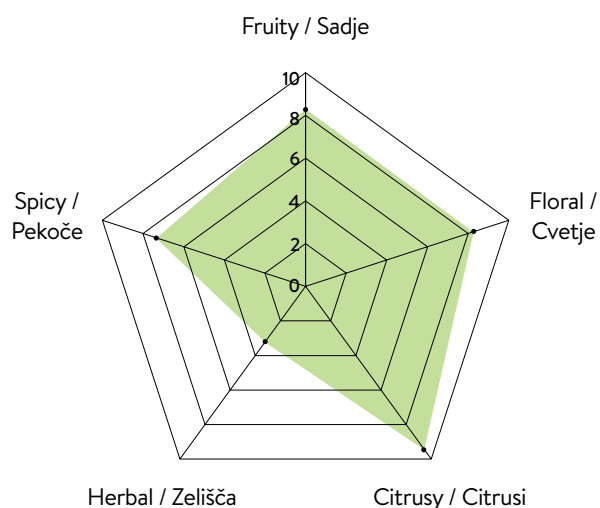
Aroma: žajbelj, sadni koktajl, artičoka, seno, limona

Tehnološka zrelost	srednje zgodna
Skladiščna obstojnost	dobra
Pridelek	1600-2400 kg/h ⁶



Cone shape is broad ovate average
 cone length is 20 mm average
 weight of 100 dry cones is 12 g

Storžki so široko ovalni
 povprečno 20 mm dolgi 100 suhih
 storžkov tehta povprečno 12 g



Disease resistance

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

Odpornost na bolezni

Disease	Resistance Level
Hmeljeva peronospora	
Primarna okužba	Nizka
Sekundarna okužba	Srednja
Hmeljeva pepelovka	Visoka
Verticilijska uvelost	
Blaga oblika	Srednja
Letalna oblika	Nizka

Hop resins

α-acids (% w/w)	3,5 - 7,8
β-acids (% w/w)	4,0 - 6,1
cohumulone (% α-acids)	28 - 34
colupulone (% β-acids)	48 - 53
xanthohumol (% w/w)	0,3 - 0,4

Hmeljne smole


α-kislina (ut. %)	3,5 - 7,8
β-kislina (ut. %)	4,0 - 6,1
kohumulon (% α-kislin)	28 - 34
kohumulon (% β-kislin)	48 - 53
ksantohumol (ut. %)	0,3 - 0,4

Essential oils

(mL/100g hops)	0,7 - 4,0
myrcene	49 - 57
linalool	0,9 - 1,3
β-caryophyllene	4 - 6
α-humulene	13 - 19
farnesene	4 - 7

Eterična olja

(mL/100g hmelja)	0,7 - 4,0
mircen	49 - 57
linalool	0,9 - 1,3
β-kariofilen	4 - 6
α-humulen	13 - 19
farnezen	4 - 7



*Plant shape
is cylindrical
main shoot is red.*



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

Flavor Varieties

Dišavne sorte



102-44

105-220



Kolibri



Cardinal

Eureka



Eagle

Wolf



Noble Aroma Varieties

Zlaktne aromatične sorte



Bobek

Celeia



Dana



Savinjski
golding

Gold



Aurora

