



Styrian Wolf

Flavour varieties Dišavne sorte

Styrian Wolf is a progeny from crossing European and American germplasm, bred at the Slovenian Institute of Hop Research and Brewing in Žalec.

The variety is known for its good agronomic traits in hop production and processing. As the strong name of the variety suggests, Styrian Wolf is distinguished by its very intense aroma, which has excellent transfer from hop cones into the beer. Together with high alpha-acid content, it has very good brewing value for various kinds of beer.

Fruity: tropical fruits – passion fruit, mango, banana, melon, pineapple, apricot, current, caramel; **Spicy:** chili, pepper, parsley, hay; **Citrus:** lemon, lime, lemon grass, ginger; **Floral:** lily of the valley, geranium, menthol, melissa; **Herbal:** anise, thymian

Ripening time	medium early
Storage stability	very good

Styrian Wolf je potomec križanja med evropsko in ameriško dednino, požlahtnjen na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu.

Sorta je znana po dobrih agronomskih lastnostih za pridelavo in spravilo hmelja. Že zven imena nam pove, da Styrian Wolf odlikuje zelo intenzivna dišavna aroma, ki se iz storžkov hmelja prenaša v pivo. Skupaj z visoko vsebnostjo alfa-kislin ima zelo dobro pivovarsko vrednost v različnih tipih piva.

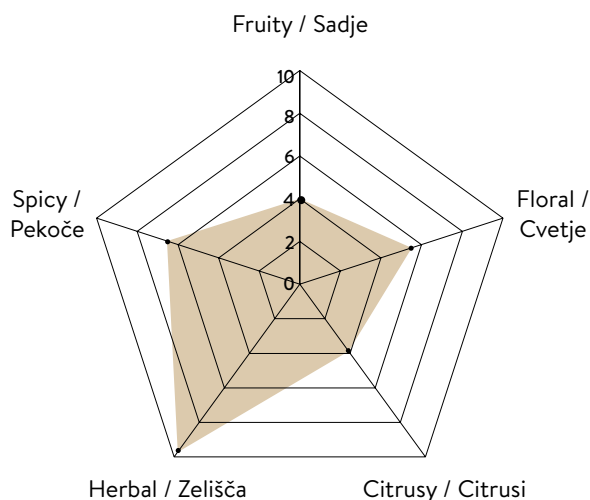
Sadna: tropsko sadje - pasijonka, mango, banana, melona, ananas, marelice; **Začimba:** čili, poper, peteršilj; **Citrusna:** limona, limeta, limonina trava, ingver; **Cvetlična:** šmarnica, geranija, mentol, melisa; **Zeliščna:** janež, timijan

Tehnološka zrelost	srednje zgodna
Skladiščna obstojnost	zelo dobra



Cone shape is medium ovate average
cone length is 23 mm average weight
of 100 dry cones is 20 g

Storžiki so srednje ovalni povprečno
23 mm dolgi 100 suhih storžičkov
tehta povprečno 20 g



Disease resistance

Downy mildew

Primary infection	Low
Secondary infection	High

Powdery mildew	High
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Verticillium wilt

Mild form	Medium
Lethal form	High

Odpornost na bolezni

Hmeljeva peronospora

Primarna okužba	Nizka
Sekundarna okužba	Visoka

Hmeljeva pepelovka	Visoka
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Verticilijska uvelost

Blaga oblika	Srednja
Letalna oblika	Nizka

Hop resins

α-acids (% w/w)	13,5 - 18,5
β-acids (% w/w)	5,0 - 6,0
cohumulone (% α-acids)	22 - 23
colupulone (% β-acids)	48 - 54
xanthohumol (% w/w)	0,6 - 0,8
polyphenols (% w/w)	4,7 - 5,7

Hmeljne smole

α-kislina (ut. %)	13,5 - 18,5
β-kislina (ut. %)	5,0 - 6,0
kohumulon (% α-kislin)	22 - 23
kohumulon (% β-kislin)	48 - 54
ksantohumol (ut. %)	0,6 - 0,8
polifenoli (ut. %)	4,7 - 5,7

Essential oils

(mL/100g hops)	3,0 - 4,5
myrcene	60 - 70
linalool	0,8 - 1,3
β-caryophyllene	2,0 - 3,0
α-humulene	5,0 - 9,0
farnesene	4,5 - 6,5

Total oil relative % in oil

Eterična olja

(mL/100g hmelja)	3,0 - 4,5
mircen	60 - 70
linalool	0,8 - 1,3
β-kariofilen	2,0 - 3,0
α-humulen	5,0 - 9,0
farnezen	4,5 - 6,5

Vsebnost olja relativni % v olju



*Plant shape is
cylindrical to club-
shaped main shoot is green*



*Oblika rastline je
cilindrično kijasta trta
je zelene barve.*

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

