



Styrian Fox

Flavour varieties
Dišavne sorte

Styrian Fox hop variety was bred at the Slovenian Institute of Hop Research and Brewing in Žalec from Slovenian variety Aurora and American germplasm. It has been well accepted by hop growers because of its good agronomics traits and interesting aroma.

Craft brewers in particular have found its fruity flavour notes very attractive in various kinds of beer.

Fruity: black current, raspberry, strawberry, peach;
Herbal: marjoram, black tea; **Spicy:** chilli, pepper, hay;
Floral: elder flower, mint; **Citrus:** lemon grass, ginger, tangerine

Ripening time medium early

Storage stability good

Styrian Fox je sorta hmelja, vzgojena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu iz slovenske sorte Aurora in ameriške dednine. Sorta je bila dobro sprejeta s strani hmeljarjev zaradi dobrih pridelovalnih lastnosti in zanimivega vonja.

Zaradi izražanja sadnih dišavnih not je zanimiva zlasti za posebne tipe piva.

Sadna: črni ribez, maline, jagode, breskve; **Zeliščna:** majaron, črni čaj; **Začimba:** čili, poper, seno; **Cvetlična:** bezgov cvet, mint; **Citrusna:** limonina trava, ingver, mandarina

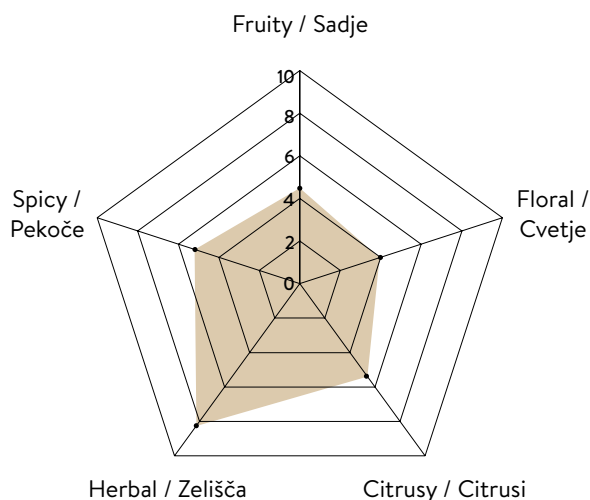
Tehnološka zrelost srednje zgodnja

Skladiščna obstojnost dobra



Cone shape is narrow ovate, average cone length is 25 mm, average weight of 100 dry cones is 10 g.

Storžiki so ozko ovalni, povprečno 25 mm dolgi, 100 suhih storžikov tehta povprečno 10 g.



Disease resistance

Downy mildew

Primary infection	Low
Secondary infection	Medium

Oowdery mildew In assesment

Verticillum wilt

Mild form	Medium
Lethal form	Low

Odpornost na bolezni

Hmeljeva peronospora

Primarna okužba	Nizka
Sekundarna okužba	Srednja

Hmeljeva pepelovka V opazovanju

Verticilijska uvelost

Blaga oblika	Srednja
Letalna oblika	Nizka

Hop resins

α-acids (% w/w)	6,0 - 12,0
β-acids (% w/w)	2,7 - 3,7
cohumulone (% α-acids)	26 - 30
colupulone (% β-acids)	51 - 55
xanthohumul (% w/w)	0,3 - 0,5
polyphenols (% w/w)	8,2 - 8,9

Hmeljne smole

α-kislina (ut. %)	6,0 - 12,0
β-kislina (ut. %)	2,7 - 3,7
kohumulon (% α-kislin)	26 - 30
kohumulon (% β-kislin)	51 - 55
ksantohumul (ut. %)	0,3 - 0,5
polifenoli (ut. %)	8,2 - 8,9

Essential oils


(mL/100g hops)	0,7 - 1,7
myrcene	50 - 60
linalool	0,5 - 0,9
β-caryophyllene	4,3 - 5,7
α-humulene	12,0 - 14,0
farnesene	0,3 - 0,8

Total oil relative % in oil

Eterična olja

(mL/100g hmelja)	0,7 - 1,7
mircen	50 - 60
linalool	0,5 - 0,9
β-kariofilen	4,3 - 5,7
α-humulen	12,0 - 14,0
farnezen	0,3 - 0,8

Vsebnost olja relativni % v olju



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



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

Flavor Varieties

Dišavne sorte



Fox

Dragon



Kolibri



Cardinal

Eureka



Eagle

Wolf



Noble Aroma Varieties

Zlahtne aromatične sorte



Bobek

Celeia



Dana



Savinjski
golding

Gold



Aurora

