



# 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

<b>Ripening time</b>	medium early
<b>Storage stability</b>	very good
<b>Yield</b>	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.

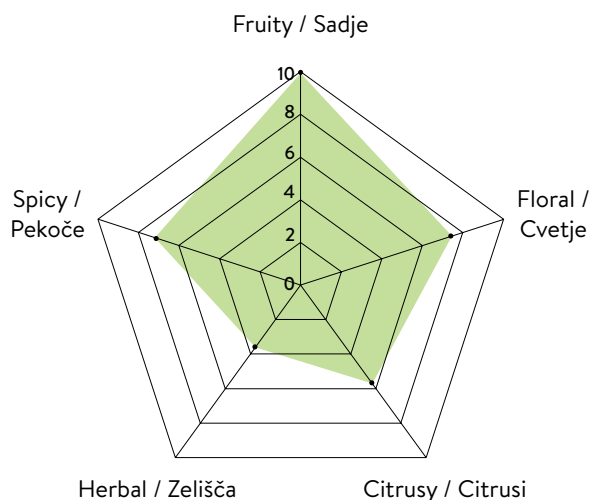
**Aroma:** limeta, cvetlična, bor, bergamotka, limonina trava, janež

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



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

Storžki so srednje ovalni  
 povprečno 29 mm dolgi 100 suhih  
 storžkov tehta povprečno 15 g



### Disease resistance

Disease	Primary infection	Secondary infection
<b>Downy mildew</b>	Medium	High
<b>Oowdery mildew</b>	High	
<b>Verticillium wilt</b>		
Mild form	Medium	
Lethal form	Low	

### Odpornost na bolezni

Disease	Primary infection	Secondary infection
<b>Hmeljeva peronospora</b>	Srednja	Visoka
<b>Hmeljeva pepelovka</b>	Visoka	
<b>Verticilijska uvelost</b>		
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)	0,9 - 1,6
myrcene	35 - 53
linalool	0,6 - 1,0
β-caryophyllene	4 - 8
α-humulene	20 - 27
farnesene	6 - 9

### Eterična olja

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



Fox

Dragon



Kolibri



Cardinal

Eureka



Eagle

Wolf



## Noble Aroma Varieties

### Zlahtne aromatične sorte



Bobek

Celeia



Dana



Savinjski  
golding

Gold



Aurora

