



# Styrian Celeia

## Styrian Golding

*Noble Aroma Varieties*  
*Žlahtne aromatične sorte*

Celeia is triploid variety bred at the Slovenian Institute of Hop Research and Brewing in Žalec from Savinjski golding and Slovenian male germplasm. It was bred to improve the agronomic value of traditional Savinjski golding and to keep the noble aroma characteristics.

This variety is recognised for its very good agronomic traits in hop production and processing. It is known for its noble hoppy aroma and its pleasant and harmonic bitter-ness. Beer brewed with Celeia has very good organoleptical scores for bitterness, aroma and flavour.

**Aroma:** Lime, Ginger, Lemon tea, Thyme, Peppermint

<b>Ripening time</b>	medium late
<b>Storage stability</b>	very good
<b>Yield</b>	1700-2600 kg/ha

Celeia je triploidna sorta požlahtnjena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu iz Savinjskega goldinga in slovenskega moškega hmelja s ciljem izboljšati pridelovalne lastnosti tradicionalnega Savinjskega goldinga in hkrati ohraniti njegovo fino hmeljno aromo. Sorto odlikujejo zelo dobre agronomske lastnosti za pridelavo in spravilo hmelja.

Celeia je aromatična sorta poznana po fini hmeljni aromi, prijetni in harmonični grenčici. Pivo, varjeno s Celeio, ima zelo dobre organoleptične ocene za grenčico, aromo in okus.

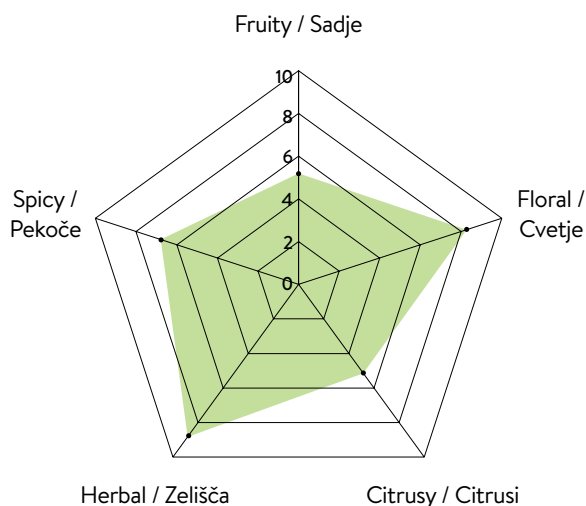
**Aroma:** limeta, ingver, limonin čaj, timijan, poprova meta

<b>Tehnološka zrelost</b>	srednje zgodna
<b>Skladiščna obstojnost</b>	zelo dobra
<b>Pridelek</b>	1700-2400 kg/h6



Cone shape is broad ovate average  
 cone length is 27 mm average  
 weight of 100 dry cones is 14 g

Storžiki so široko ovalni  
 povprečno 27 mm dolgi 100 suhih  
 storžikov tehta povprečno 14 g



### Disease resistance

#### Downy mildew

Primary infection	Medium
Secondary infection	Medium

<b>Oowdery mildew</b>	Medium
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#### Verticillium wilt

Mild form	Low
Lethal form	Low

### Odpornost na bolezni

#### Hmeljeva peronospora

Primarna okužba	Srednja
Sekundarna okužba	Srednja

<b>Hmeljeva pepelovka</b>	Srednja
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#### Verticilijska uvelost

Blaga oblika	Nizka
Letalna oblika	Nizka

### Hop resins

$\alpha$ -acids (% w/w)	3,0 - 6,5
$\beta$ -acids (% w/w)	2,0 - 3,3
cohumulone (% $\alpha$ -acids)	26 - 29
colupulone (% $\beta$ -acids)	47 - 62
xanthohumol (% w/w)	0,1 - 0,2

### Hmeljne smole

$\alpha$ -kislina (ut. %)	3,0 - 6,5
$\beta$ -kislina (ut. %)	2,0 - 3,3
kohumulon (% $\alpha$ -kislina)	26 - 29
kohumulon (% $\beta$ -kislina)	47 - 62
ksantohumol (ut. %)	0,1 - 0,2

### Essential oils

(mL/100g hops)	1,5 - 3,6
myrcene	26 - 40
Total oil	
relative % in oil	
linalool	0,6 - 1,2
$\beta$ -caryophyllene	8 - 9
$\alpha$ -humulene	18 - 23
farnesene	3 - 7

### Eterična olja

(mL/100g hmelja)	1,5 - 3,6
mircen	26 - 40
Vsebnost olja	
relativni % v olju	
linalool	0,6 - 1,2
$\beta$ -kariofilen	8 - 9
$\alpha$ -humulen	18 - 23
farnezen	3 - 7





*Plant is cylindrical  
to club-shaped,  
main shoot is green.*



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



## Flavor Varieties

### Dišavne sorte



Fox

Dragon



Kolibri



Cardinal

Eureka



Eagle

Wolf



## Noble Aroma Varieties

### Zlahtne aromatične sorte



Bobek

Celeia



Dana



Savinjski  
golding

Gold



Aurora

