



# 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

<b>Ripening time</b>	medium early
<b>Storage stability</b>	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.

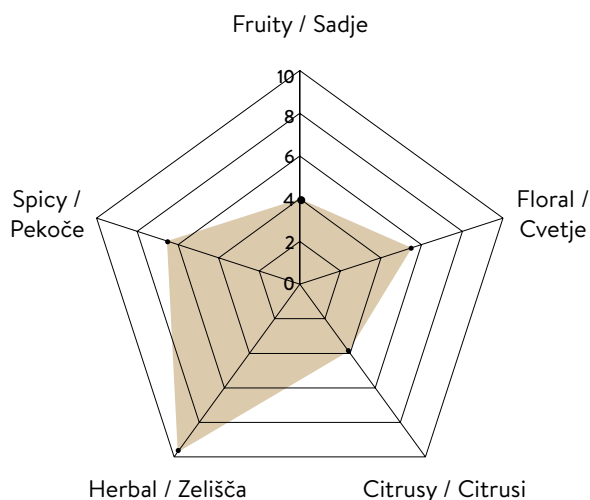
**Sadna:** tropsko sadje - pasijonka, mango, banana, melona, ananas, marelice; **Začimba:** čili, poper, peteršilj; **Citrusna:** limona, limeta, limonina trava, ingver; **Cvetlična:** šmarnica, geranija, mentol, melisa; **Zeliščna:** janež, timijan

<b>Tehnološka zrelost</b>	srednje zgodna
<b>Skladiščna obstojnost</b>	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

##### Verticillium wilt

Mild form	Medium
Lethal form	High

#### Odpornost na bolezni

##### Hmeljeva peronospora

Primarna okužba	Nizka
Sekundarna okužba	Visoka

##### Hmeljeva pepelovka

Visoka

##### Verticilijska uvelost

Blaga oblika	Srednja
Letalna oblika	Nizka

#### Hop resins

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

#### Hmeljne smole

$\alpha$ -kislina (ut. %)	13,5 - 18,5
$\beta$ -kislina (ut. %)	5,0 - 6,0
kohumulon (% $\alpha$ -kislina)	22 - 23
kohumulon (% $\beta$ -kislina)	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
$\beta$ -caryophyllene	2,0 - 3,0
$\alpha$ -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
$\beta$ -kariofilen	2,0 - 3,0
$\alpha$ -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



Fox

Dragon



Kolibri



Cardinal

Eureka



Eagle

Wolf



## Noble Aroma Varieties

### Zlahtne aromatične sorte



Bobek

Celeia



Dana



Savinjski  
golding

Gold



Aurora

