



Aurora



Use in brewing:

Aurora has an intense and pleasant hoppy aroma. Beer prepared with this variety has good organoleptical scores and is very suitable for extraction and for combination with other varieties in the brewing process.

Substitutions:

Styrian Golding, Northern Brewer

Origin/History:

A cross between Northern Brewer and a TG seedling of unknown origin.

Agronomics:

It is an average early variety, reaching its optimal ripeness between 23rd and 30th August. Plants are forming medium wide cylinder, side shots are 60 cm long and grow also on the bottom part of the stem. Aurora is cultivated in Slovenia. It needs a medium planting density. The average cones are 28 mm long and weight 15 g per 100 dry pieces.

Very susceptible to Aphids.

Storage:

Very good.



Floral, Lime, Pine



Slovenia

Alpha Acid	5-9%
Beta Acid	2-5%
Cohumulone	23-28
Oil Composition	Myrcene: 20-25%, Humulene: 20-25%, Farnesene: 5-10%
Total Oil	0.9-1.6ml/100 g
Flavour Intensity	6