



Krpan



Martin Krpan is a fictional legendary character from Slovenia. The story goes that the king noticed Krpan's strength one day on the trail when Krpan lifted his tired horse out of the way of the king's carriage. Primush Zager says the varieties strength of aroma is legendary amongst his picking crew. They can smell the cut hop bines coming down the track from several hundred metres away!



Use in brewing:

Dual purpose hop. A high alpha acid hop with a very unusual aroma profile. Krpan has a very strong grapefruit character in both the rub of the hop and in the beer. Ideal for one-off and seasonal specials

Substitutions:

Northern Brewer, First Gold, Perle

Origin/History:

Developed from a cross between a Petham Golding and a US selected male with high alpha acids. Released in 1985.

Agronomics:

Maturing mid to late season. The cones are long, medium compact with outward turning petals. Tolerant to infection with Prunus necrotic ring-spot virus, moderately tolerant to Downy Mildew. Not excessively sensitive to insects.

Organic Status:

Also available in Organic

Storage:

Good.



Lemon, Grapefruit, Pine



Slovenia

Alpha Acid	11-15%
Beta Acid	3-4%
Cohumulone	29-35
Oil Composition	Myrcene: 20-30%, Humulene: 18-25%, Farnesene: <1%
Total Oil	1.5-2.5ml/100g
Flavour Intensity	8