



Styrian Cardinal

**Use in brewing:**

Aroma hop. This hop is known to have a typical citrus and fruity, as well as harmonious, flavour

Substitutions:

None

Origin/History:

Developed and release by the Slovenian Institute of Hop Research and Brewing.

Agronomics:

Matures early season. Styrian Cardinal has a high resistance to downy mildew, though its resistance to both powdery mildew and verticillum is low.

Storage:

Very Good.



Citrus, Gooseberry, Pineapple



Slovenia

Alpha Acid	8-10%
Beta Acid	3.2-4.6%
Cohumulone	31-37
Oil Composition	Myrcene: 40-50%, Humulene: 15-22%, Farnesene: 5-7%
Total Oil	3.0-4.0ml/100g
Flavour Intensity	8