



Styrian Fox

**Use in brewing:**

Dual purpose hop.

A high alpha variety, with a very good fruity aroma.

Substitutions:

None

Origin/History:

Developed at the Slovenian Institute of Hop Research and Brewing, it is a cross of a European and American variety.

Agronomics:

Matures early to mid season.

It has fairly low resistance to disease, with a tolerance to both downy mildew and verticillium wilt.

Storage:

Good



Blackcurrant, Lemongrass, Marjoram



Slovenia

Alpha Acid	6-12%
Beta Acid	2.5-4%
Cohumulone	26-30
Oil Composition	Myrcene: 50-60% Humulene: 12-14% Farnesene: <1%
Total Oil	0.7-1.7ml/100g
Flavour Intensity	7