



hop resins

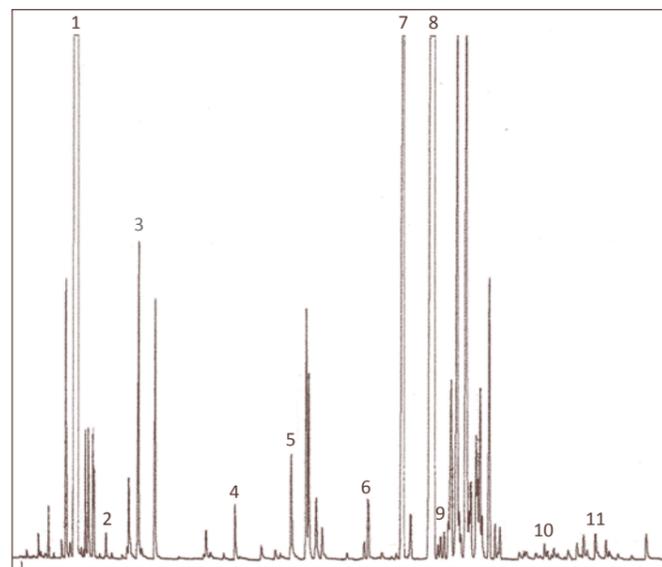
alpha-acids (% w/w)	11,0 - 17,0	alfa-kislina (ut. %)
beta-acids (% w/w)	3,5 - 5,0	beta-kislina (ut. %)
cohumulone (% α -acids)	21 - 25	kohumulon (% α -kislina)
colupulone (% β -acids)	49 - 52	kolupulon (% β -kislina)
xanthohumol (% w/w)	0,6 - 0,8	ksantohumol (ut. %)
polyphenols (% w/w)	3,5 - 4,5	polifenoli (ut. %)

essential oils

total oil	(mL/100 g hops)	2,5 - 4,0	(mL/100 g hmelja)
relative % in oil	myrcene	50 - 60	mircen
	linalool	0,7 - 0,9	linalool
	β -caryophyllene	5,0 - 7,0	β -kariofilen
	α -humulene	17,0 - 23,0	α -humulen
	farnesene	0,1 - 0,4	farnezen

oil components chromatogram of hop essential oil

- 1 myrcene
- 2 trans o-cymene
- 3 linalool
- 4 geraniol
- 5 methyl-nonyl-keton
- 6 geranyl-acetate
- 7 β -caryophyllene
- 8 α -humulene
- 9 farnesene
- 10 humulene-1-epoxide
- 11 humulene-2-epoxide



hmeljne smole



eterična olja

vsebnost olja
relativni % v olju

oljne komponente kromatogram eteričnega olja hmelja

- 1 mircen
- 2 trans o-cimen
- 3 linalol
- 4 geraniol
- 5 metil-nonil-keton
- 6 geranil-acetat
- 7 β -kariofilen
- 8 α -humulen
- 9 farnezen
- 10 humulen-1-epoksid
- 11 humulen-2-epoksid

Styrian Eureka

red berries, geranium, ginger, quince
jagodičevje, geranija, ingver, kutina



Styrian Eureka

Styrian Eureka is a dual-purpose variety (bittering and aroma) bred at the Slovenian Institute of Hop Research and Brewing in Žalec from traditional Slovenian and foreign hop germplasm.

The variety is known for its good agronomic traits in hop production and processing. Depending on the type of beer, it can develop a very fine traditional hoppy aroma or pleasant flavour notes. It also provides a harmonious, medium bitterness.

Styrian Eureka je sorta z možnostjo dvojne uporabe, tako grenčične kot aromatične, požlatnje na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu iz tradicionalne slovenske in tuje hmeljne dednine.

Sorta je znana po dobrih agronomskih lastnostih za pridelavo in spravilo hmelja. V različnih tipih piva razvije zelo prijetno tradicionalno hmeljno aromo ali prijetne dišavnne note. Poleg tega jo odlikuje harmonična, srednje intenzivna grenčica.

ripening time
storage stability

medium late
very good

tehnološka zrelost
skladiščna obstojnost

srednje pozna
zelo dobra



cone shape is medium ovate
 average cone length is 28 mm
 average weight of 100 dry cones is 20 g
 storžki so srednje ovalni
 povprečno 28 mm dolgi
 100 suhih storžkov tehta povprečno 20 g

plant shape is cylindrical to club-shaped
 main shoot is green
 oblika rastline je cilindrično kijasta
 trta je zelene barve



Disease resistance

downy mildew

primary infection **low**
 secondary infection **medium**

powdery mildew

low

verticillium wilt

mild form **high**
 lethal form **medium**

Odpornost na bolezni

hmeljeva peronospora

primarna okužba **nizka**
 sekundarna okužba **srednja**

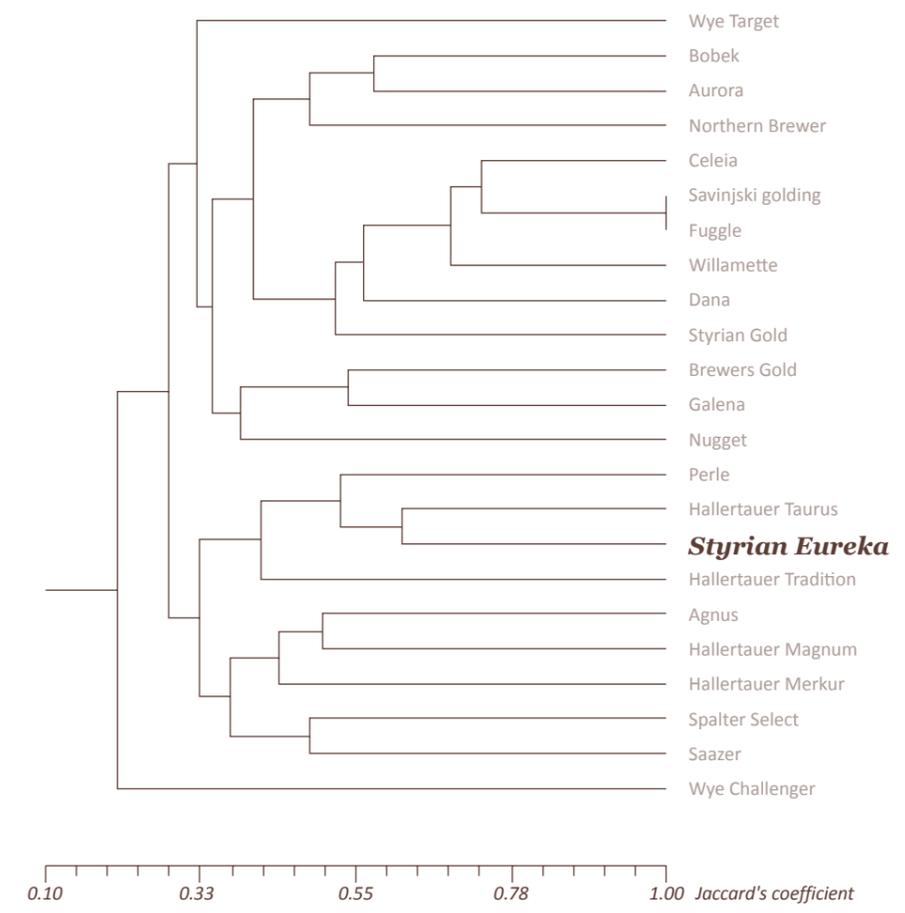
hmeljeva pepelovka

nizka

verticilijska uvelost

blaga oblika **visoka**
 letalna oblika **srednja**

Genetic analysis Genetska analiza





hop resins

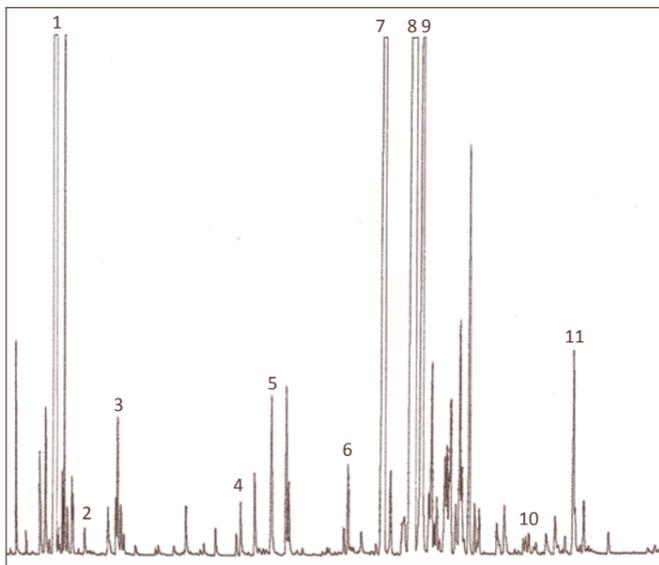
alpha-acids (% w/w)	10,0 - 15,0	alfa-kislina (ut. %)
beta-acids (% w/w)	3,2 - 4,6	beta-kislina (ut. %)
cohumulone (% α-acids)	31 - 37	kohumulon (% α-kislin)
colupulone (% β-acids)	50 - 62	kolupulon (% β-kislin)
xanthohumol (% w/w)	0,5 - 0,6	ksantohumol (ut. %)
polyphenols (% w/w)	5,3 - 6,3	polifenoli (ut. %)

essential oils

<i>total oil</i>	(mL/100 g hops)	3,0 - 4,0	(mL/100 g hmelja)
<i>relative % in oil</i>	myrcene	40 - 50	mircen
	linalool	0,6 - 1,0	linalool
	β-caryophyllene	8,0 - 11,0	β-kariofilen
	α-humulene	15,0 - 22,0	α-humulen
	farnesene	5,0 - 7,0	farnezen

oil components chromatogram of hop essential oil

- 1 myrcene
- 2 trans o-cymene
- 3 linalool
- 4 geraniol
- 5 methyl-nonyl-keton
- 6 geranyl-acetate
- 7 β-caryophyllene
- 8 α-humulene
- 9 farnesene
- 10 humulene-1-epoxide
- 11 humulene-2-epoxide



hmeljne smole



eterična olja

vsebnost olja
relativni % v olju

oljne komponente kromatogram eteričnega olja hmelja

- 1 mircen
- 2 trans o-cimen
- 3 linalol
- 4 geraniol
- 5 metil-nonil-keton
- 6 geranil-acetat
- 7 β-kariofilen
- 8 α-humulen
- 9 farnezen
- 10 humulen-1-epoksid
- 11 humulen-2-epoksid

Styrian Cardinal

pineapple, orange, lime, menthol
ananas, pomaranča, limeta, mentol



Styrian Cardinal

Styrian Cardinal was bred at the Slovenian Institute of Hop Research and Brewing in Žalec from European and American germplasm.

The variety is known for its very fine agronomic traits in hop production and processing. It is a flavour variety with high alpha-acid content, giving the beer an excellent, harmonious and typical aroma. Styrian Cardinal is a magnificent variety, as the name denotes.

Styrian Cardinal je sorta, požlahtnjena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu iz evropske in ameriške dednine.

Sorto odlikujejo zelo dobre agronomske lastnosti za pridelavo in spravilo hmelja. Je dišavna sorta z višjo vsebnostjo alfa-kislin in daje pivu izjemno, harmonično in tipično aromo. Styrian Cardinal je veličastna sorta, kar označuje tudi njeno ime.

ripening time
storage stability

early
very good

tehnološka zrelost
skladiščna obstojnost

zgodna
zelo dobra



cone shape is narrow ovate
 average cone length is 25 mm
 average weight of 100 dry cones is 16 g
 storžki so ozko ovalni
 povprečno 25 mm dolgi
 100 suhih storžkov tehta povprečno 16 g

plant shape is cylindrical to club-shaped
 main shoot is green
 oblika rastline je cilindrično kijasta
 trta je zelene barve



Disease resistance

downy mildew

primary infection **medium**
 secondary infection **medium**

powdery mildew **medium**

verticillium wilt

mild form **medium**
 lethal form **low**

Odpornost na bolezni

hmeljeva peronospora

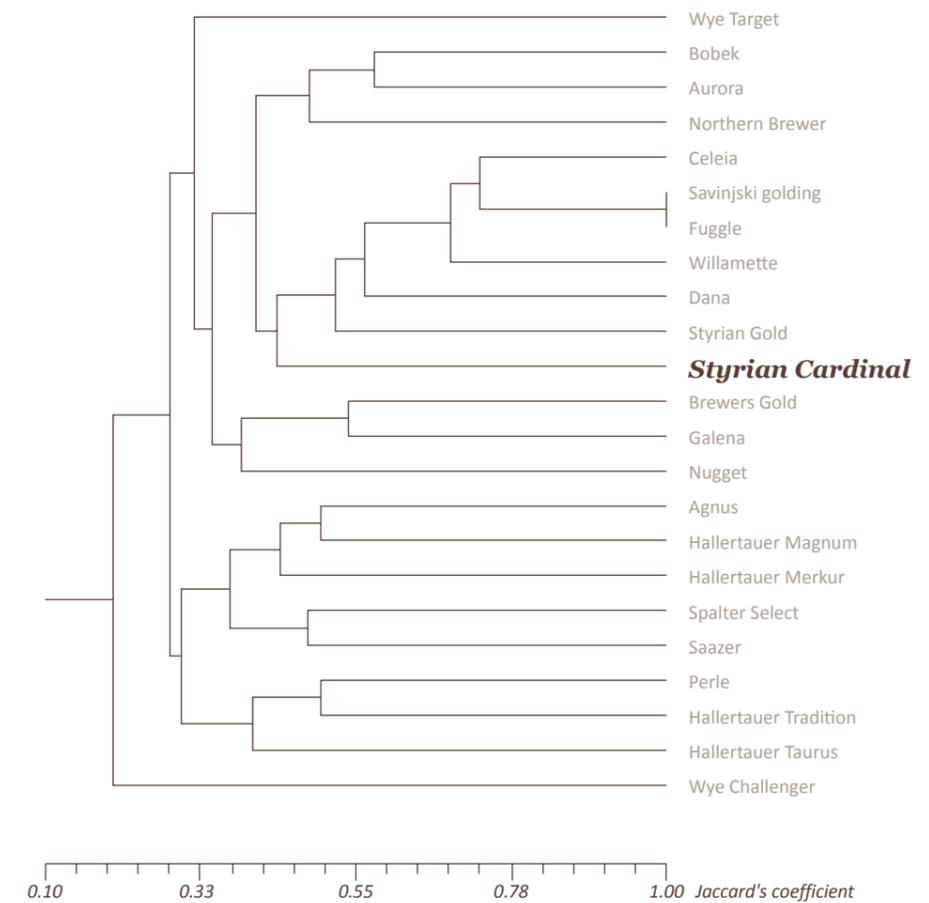
primarna okužba **srednja**
 sekundarna okužba **srednja**

hmeljeva pepelovka **srednja**

verticilijska uvelost

blaga oblika **srednja**
 letalna oblika **nizka**

Genetic analysis Genetska analiza





hop resins

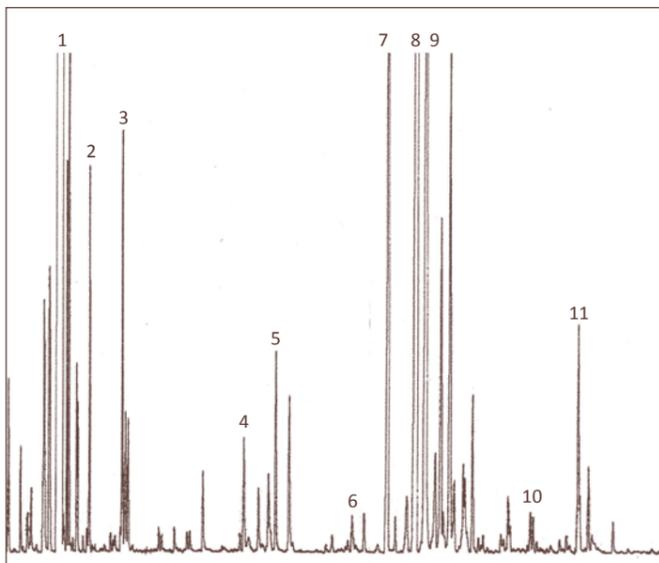
alpha-acids (% w/w)	13,5 - 18,5	alfa-kislina (ut. %)
beta-acids (% w/w)	5,0 - 6,0	beta-kislina (ut. %)
cohumulone (% α -acids)	22 - 23	kohumulon (% α -kislina)
colupulone (% β -acids)	48 - 54	kolupulon (% β -kislina)
xanthohumol (% w/w)	0,6 - 0,8	ksantohumul (ut. %)
polyphenols (% w/w)	4,7 - 5,7	polifenoli (ut. %)

essential oils

total oil	(mL/100 g hops)	3,0 - 4,5	(mL/100 g hmelja)
relative % in oil	myrcene	60 - 70	mircen
	linalool	0,8 - 1,3	linalool
	β -caryophyllene	2,0 - 3,0	β -kariofilen
	α -humulene	5,0 - 9,0	α -humulen
	farnesene	4,5 - 6,5	farnezen

oil components chromatogram of hop essential oil

- 1 myrcene
- 2 trans o-cymene
- 3 linalool
- 4 geraniol
- 5 methyl-nonyl-keton
- 6 geranyl-acetat
- 7 β -caryophyllene
- 8 α -humulene
- 9 farnesene
- 10 humulene-1-epoxide
- 11 humulene-2-epoxide



hmeljne smole

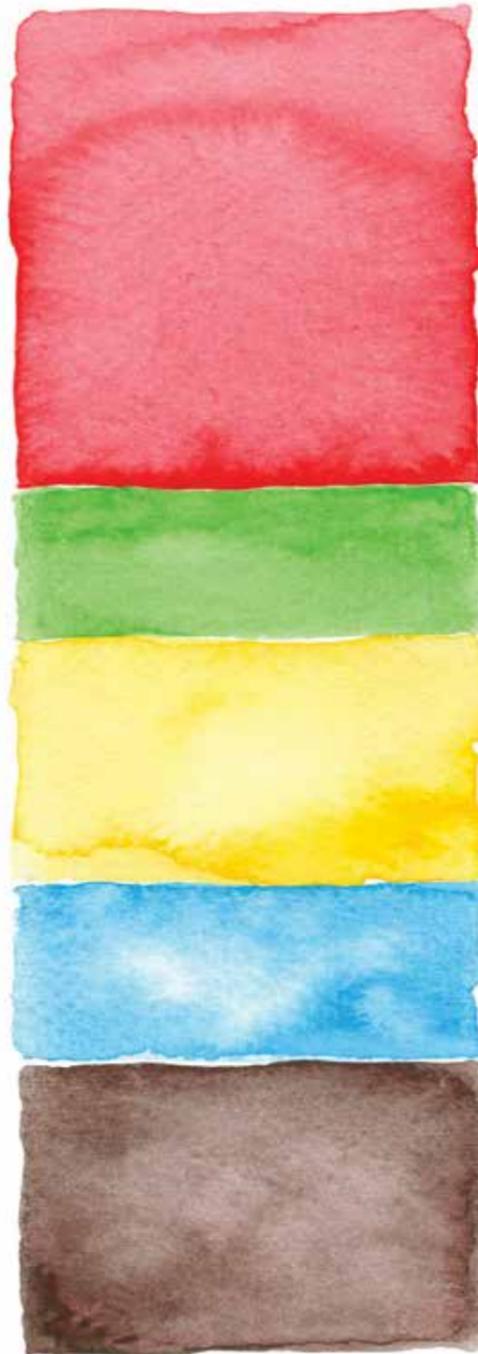
eterična olja

oljne komponente kromatogram eteričnega olja hmelja

- 1 mircen
- 2 trans o-cimen
- 3 linalol
- 4 geraniol
- 5 metil-nonil-keton
- 6 geranyl-acetat
- 7 β -kariofilen
- 8 α -humulen
- 9 farnezen
- 10 humulen-1-epoksid
- 11 humulen-2-epoksid

Styrian Wolf

passion fruit, mango, melon,
lemon grass, menthol
pasijonka, mango, melona,
limonska trava, mentol



Styrian Wolf

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.

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 zelo dobro prenaša v pivo. Skupaj z visoko vsebnostjo alfa-kislin ima zelo dobro pivovarsko vrednost v različnih tipih piva.

ripening time
storage stability

medium late
very good

tehnološka zrelost
skladiščna obstojnost

srednje pozna
zelo dobra

13
12
11
10
9
8
7
6
5
4
3
2
1
mm
5
4
3
2
1
mm
200%



plant shape is cylindrical to club-shaped
main shoot is green
oblika rastline je cilindrično kijasta
trta je zelene barve

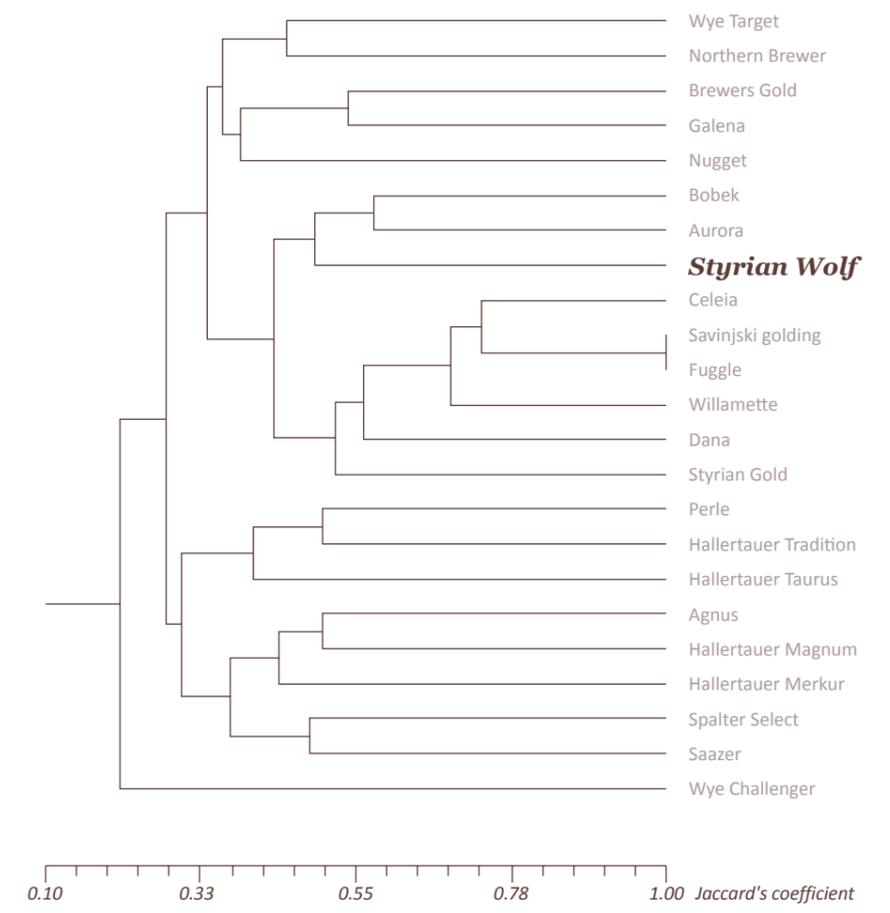
Disease resistance

downy mildew	
primary infection	low
secondary infection	medium
powdery mildew high	
verticillium wilt	
mild form	medium
lethal form	low

Odpornost na bolezni

hmeljeva peronospora	
primarna okužba	nizka
sekundarna okužba	srednja
hmeljeva pepelovka visoka	
verticilijska uvelost	
blaga oblika	srednja
letalna oblika	nizka

Genetic analysis Genetska analiza



cone shape is medium ovate
average cone length is 23 mm
average weight of 100 dry cones is 20 g
storžki so srednje ovalni
povprečno 23 mm dolgi
100 suhih storžkov tehta povprečno 20 g





hop resins

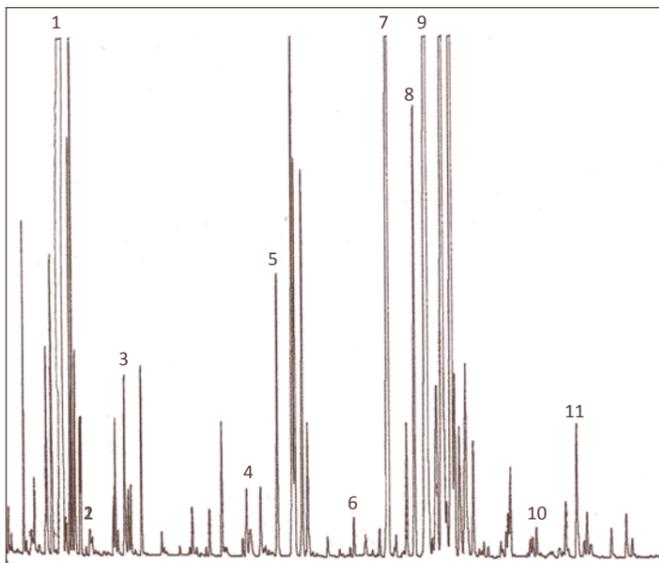
alpha-acids (% w/w)	12,5 - 17,5	alfa-kislina (ut. %)
beta-acids (% w/w)	3,5 - 5,5	beta-kislina (ut. %)
cohumulone (% α -acids)	20 - 23	kohumulon (% α -kislina)
colupulone (% β -acids)	40 - 45	kolupulon (% β -kislina)
xanthohumol (% w/w)	0,4 - 0,5	ksantohumul (ut. %)
polyphenols (% w/w)	3,6 - 4,6	polifenoli (ut. %)

essential oils

total oil	(mL/100 g hops)	2,5 - 3,9	(mL/100 g hmelja)
relative % in oil	myrcene	52 - 60	mircen
	linalool	0,3 - 0,5	linalool
	β -caryophyllene	4,2 - 7,0	β -kariofilen
	α -humulene	0,9 - 2,1	α -humulen
	farnesene	6,5 - 9,5	farnezen

oil components chromatogram of hop essential oil

- 1 myrcene
- 2 trans o-cymene
- 3 linalool
- 4 geraniol
- 5 methyl-nonyl-keton
- 6 geranyl-acetate
- 7 β -caryophyllene
- 8 α -humulene
- 9 farnesene
- 10 humulene-1-epoxide
- 11 humulene-2-epoxide



hmeljne smole



eterična olja

vsebnost olja
relativni % v olju

oljne komponente kromatogram eteričnega olja hmelja

- 1 mircen
- 2 trans o-cimen
- 3 linalol
- 4 geraniol
- 5 metil-nonyl-keton
- 6 geranyl-acetat
- 7 β -kariofilen
- 8 α -humulen
- 9 farnezen
- 10 humulen-1-epoksid
- 11 humulen-2-epoksid

Styrian Eagle

red berries, banana, pine needles, pepper
jagoditevje, banana, borove iglice, poper



Styrian Eagle

Styrian Eagle is a cross between European and American germplasm, bred at the Slovenian Institute of Hop Research and Brewing in Žalec.

The variety is known for its resistance to important hop diseases and good agronomic traits in hop production and processing. It is a flavour variety with a high alpha-acid content, giving beer a harmonious taste and bitterness.

Styrian Eagle je križanec med evropsko in ameriško dednino, požlahtnjen na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu.

Sorta je poznana po odpornosti na pomembnejše bolezni hmelja ter dobrih agronomskih lastnostih za pridelavo in spravilo hmelja. Styrian Eagle je dišavna sorta z visoko vsebnostjo alfa-kislina, kar daje pivu harmoničen okus in grenčico.

ripening time
storage stability

medium late
very good

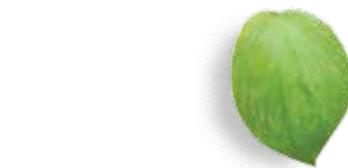
tehnološka zrelost
skladiščna obstojnost

srednje pozna
zelo dobra

plant shape is cylindrical
 main shoot is green
 oblika rastline je cilindrična
 trta je zelene barve



cone shape is cylindrical
 average cone length is 28 mm
 average weight of 100 dry cones is 14 g
 storžki so cilindrični
 povprečno 28 mm dolgi
 100 suhih storžkov tehta povprečno 14 g



Disease resistance

downy mildew

primary infection **high**
 secondary infection **high**

powdery mildew medium

verticillium wilt

mild form **high**
 lethal form **high**

Odpornost na bolezni

hmeljeva peronospora

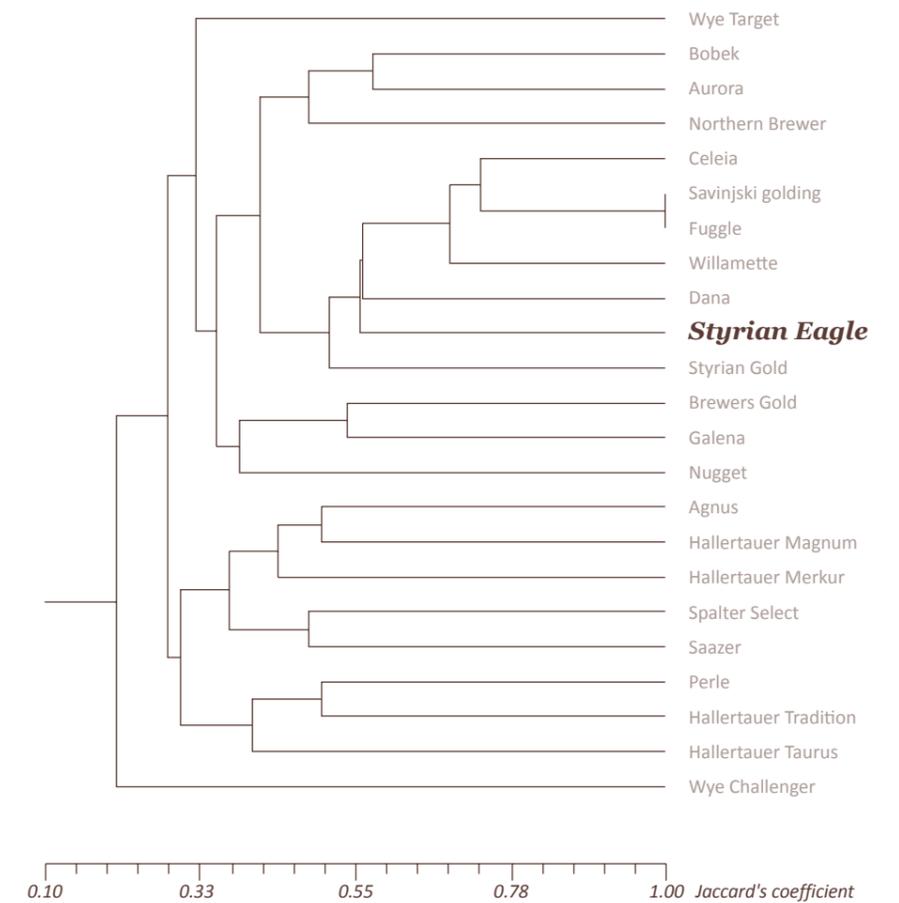
primarna okužba **visoka**
 sekundarna okužba **visoka**

hmeljeva pepelovka srednja

verticilijska uvelost

blaga oblika **visoka**
 letalna oblika **visoka**

Genetic analysis Genetska analiza





hop resins

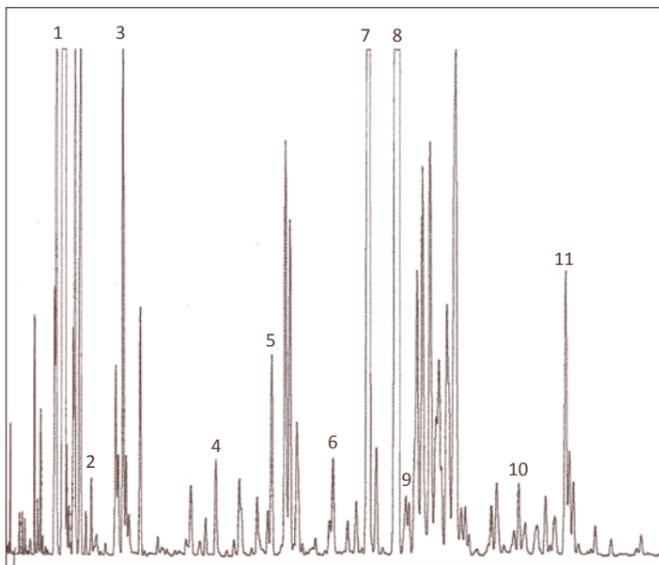
alpha-acids (% w/w)	6,0 - 11,0	alfa-kislina (ut. %)
beta-acids (% w/w)	7,5 - 8,5	beta-kislina (ut. %)
cohumulone (% α -acids)	23 - 24	kohumulon (% α -kislina)
colupulone (% β -acids)	38 - 43	kolupulon (% β -kislina)
xanthohumol (% w/w)	0,3 - 0,5	ksantohumol (ut. %)
polyphenols (% w/w)	6,0 - 7,0	polifenoli (ut. %)

essential oils

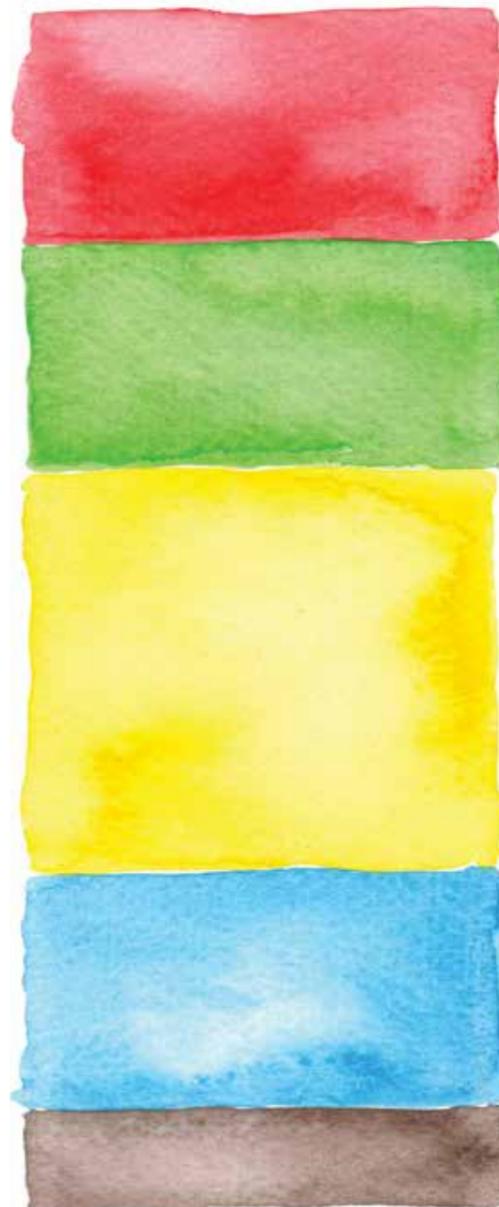
total oil	(mL/100 g hops)	1,5 - 2,1	(mL/100 g hmelja)
relative % in oil	myrcene	58 - 63	mircen
	linalool	0,6 - 0,9	linalool
	β -caryophyllene	5,5 - 6,7	β -kariofilen
	α -humulene	12,0 - 16,5	α -humulen
	farnesene	0,1 - 0,3	farnezen

oil components chromatogram of hop essential oil

- 1 myrcene
- 2 trans o-cymene
- 3 linalool
- 4 geraniol
- 5 methyl-nonyl-keton
- 6 geranyl-acetate
- 7 β -caryophyllene
- 8 α -humulene
- 9 farnesene
- 10 humulene-1-epoxide
- 11 humulene-2-epoxide



hmeljne smole



eterična olja

vsebnost olja
relativni % v olju

oljne komponente kromatogram eteričnega olja hmelja

- 1 mircen
- 2 trans o-cimen
- 3 linalol
- 4 geraniol
- 5 metil-nonil-keton
- 6 geranyl-acetat
- 7 β -kariofilen
- 8 α -humulen
- 9 farnezen
- 10 humulen-1-epoksid
- 11 humulen-2-epoksid

Styrian Dragon

grapefruit, lemon, apple, rose
grenivka, limona, jabolko, vrtnice



Styrian Dragon

The prospective new hop variety Styrian Dragon was bred at the Slovenian Institute of Hop Research and Brewing in Žalec from European and American germplasm. Despite of the fact that it has been released recently it is well accepted by hop farmers because of its very good agronomic traits and disease resistance.

Craft brewers in particular have found its fresh citrusy flavour notes attractive in various kinds of beer.

Obetavna nova sorta Styrian Dragon je bila vzgojena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu iz evropske in ameriške dednine. Ne glede na to, da je bila nedavno registrirana, je zaradi zelo dobrih pridelovalnih lastnosti in odpornosti na bolezni dobro sprejeta s strani hmeljarjev.

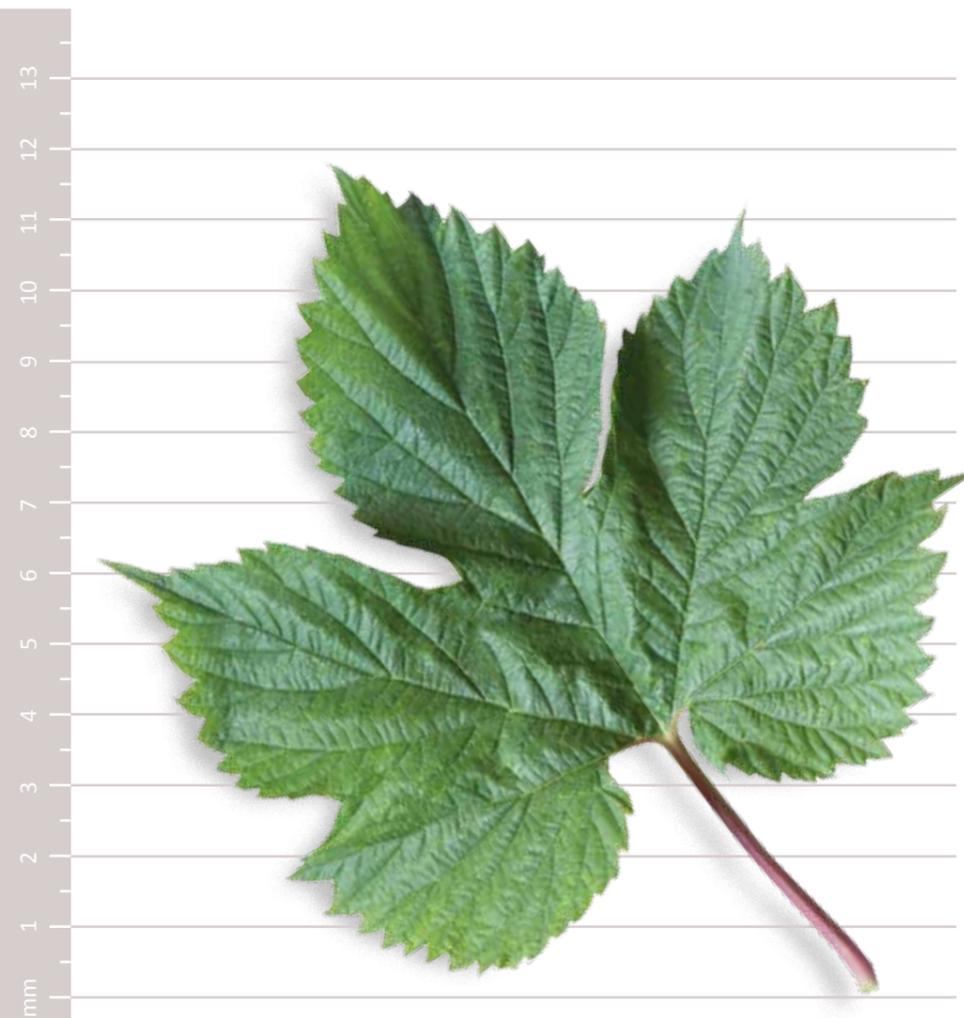
Zaradi izražanja svežih citrusnih not je zanimiva zlasti za posebne tipe piva.

ripening time
storage stability

early
very good

tehnološka zrelost
skladiščna obstojnost

zgodna
zelo dobra



cone shape is narrow ovate
 average cone length is 26 mm
 average weight of 100 dry cones is 11 g
 storžki so ozko ovalni
 povprečno 26 mm dolgi
 100 suhih storžkov tehta povprečno 11 g



plant shape is fusiform
 main shoot is green
 oblika rastline je vretenasta
 trta je zelene barve

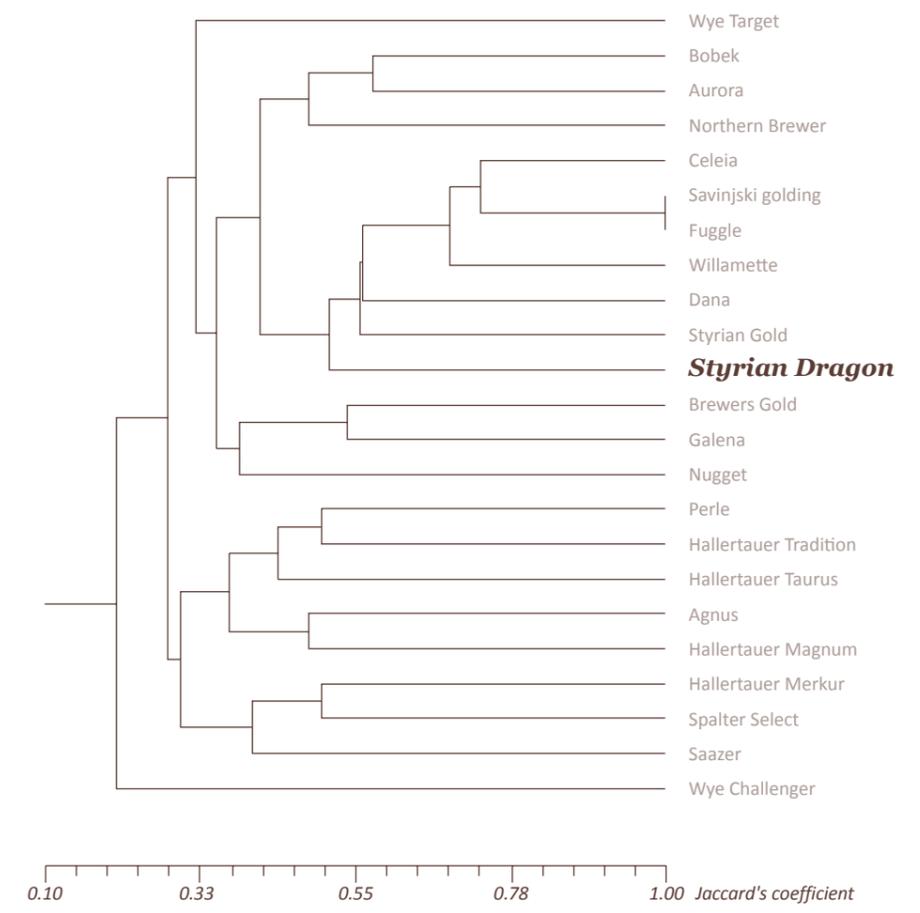
Disease resistance

downy mildew	
primary infection	medium
secondary infection	medium
powdery mildew	high
verticillium wilt	
mild form	high
lethal form	high

Odpornost na bolezni

hmeljeva peronospora	
primarna okužba	srednja
sekundarna okužba	srednja
hmeljeva pepelovka	visoka
verticilijska uvelost	
blaga oblika	visoka
letalna oblika	visoka

Genetic analysis Genetska analiza





hop resins

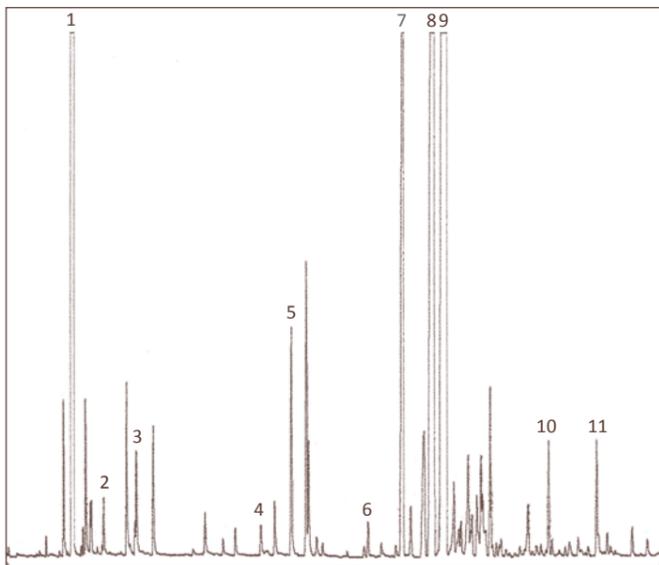
alpha-acids (% w/w)	4,0 - 6,0	alfa-kislina (ut. %)
beta-acids (% w/w)	3,8 - 5,4	beta-kislina (ut. %)
cohumulone (% α -acids)	21 - 25	kohumulon (% α -kislina)
colupulone (% β -acids)	45 - 55	kolupulon (% β -kislina)
xanthohumol (% w/w)	0,3 - 0,5	ksantohumol (ut. %)
polyphenols (% w/w)	3,7 - 4,7	polifenoli (ut. %)

essential oils

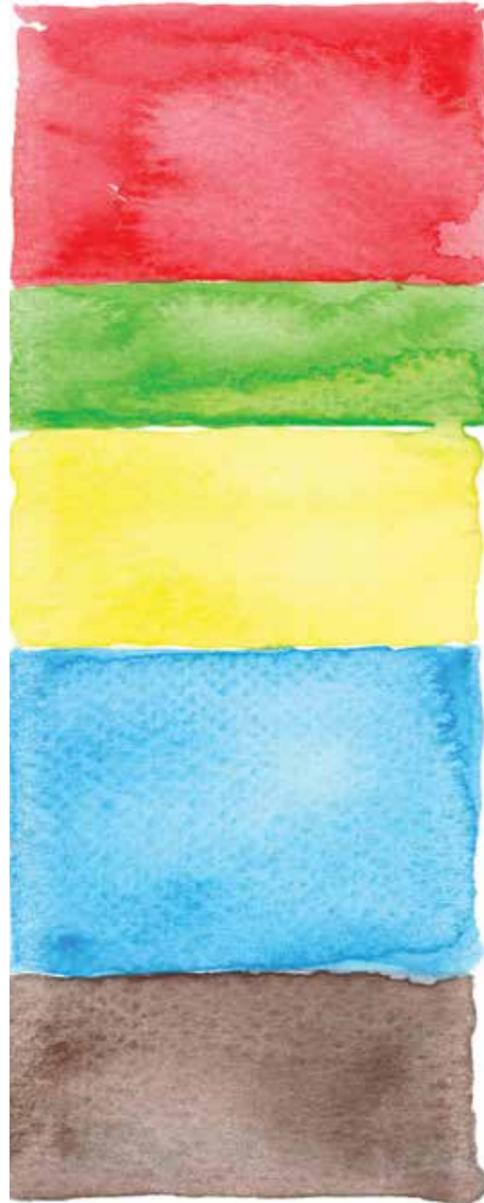
total oil	(mL/100 g hops)		(mL/100 g hmelja)
relative % in oil			
myrcene	32 - 38		mircen
linalool	0,4 - 0,5		linalool
β -caryophyllene	5,5 - 7,0		β -kariofilen
α -humulene	16,0 - 21,0		α -humulen
farnesene	25,0 - 27,0		farnezen

oil components chromatogram of hop essential oil

- 1 myrcene
- 2 trans o-cymene
- 3 linalool
- 4 geraniol
- 5 methyl-nonyl-keton
- 6 geranyl-acetate
- 7 β -caryophyllene
- 8 α -humulene
- 9 farnesene
- 10 humulene-1-epoxide
- 11 humulene-2-epoxide



hmeljne smole



eterična olja

vsebnost olja
relativni % v olju

oljne komponente kromatogram eteričnega olja hmelja

- 1 mircen
- 2 trans o-cimen
- 3 linalol
- 4 geraniol
- 5 metil-nonyl-keton
- 6 geranyl-acetat
- 7 β -kariofilen
- 8 α -humulen
- 9 farnezen
- 10 humulen-1-epoksid
- 11 humulen-2-epoksid

Styrian Kolibri

black current, elderflower, geranium, melissa
črni ribez, bezgovo cvetje, geranija, melisa



Styrian Kolibri

The variety Styrian Kolibri was bred at the Slovenian Institute of Hop Research and Brewing in Žalec from European and American germplasm. It is a new variety but nevertheless it has been well accepted by hop farmers because of its good agronomic traits.

Craft brewers in particular have found its floral flavour notes very attractive in various kinds of beer.

Sorta Styrian Kolibri je bila vzgojena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu iz evropske in ameriške dednine. Ne glede na to, da je sorta še nova, je zaradi dobrih pridelovalnih lastnosti lepo sprejeta s strani hmeljarjev.

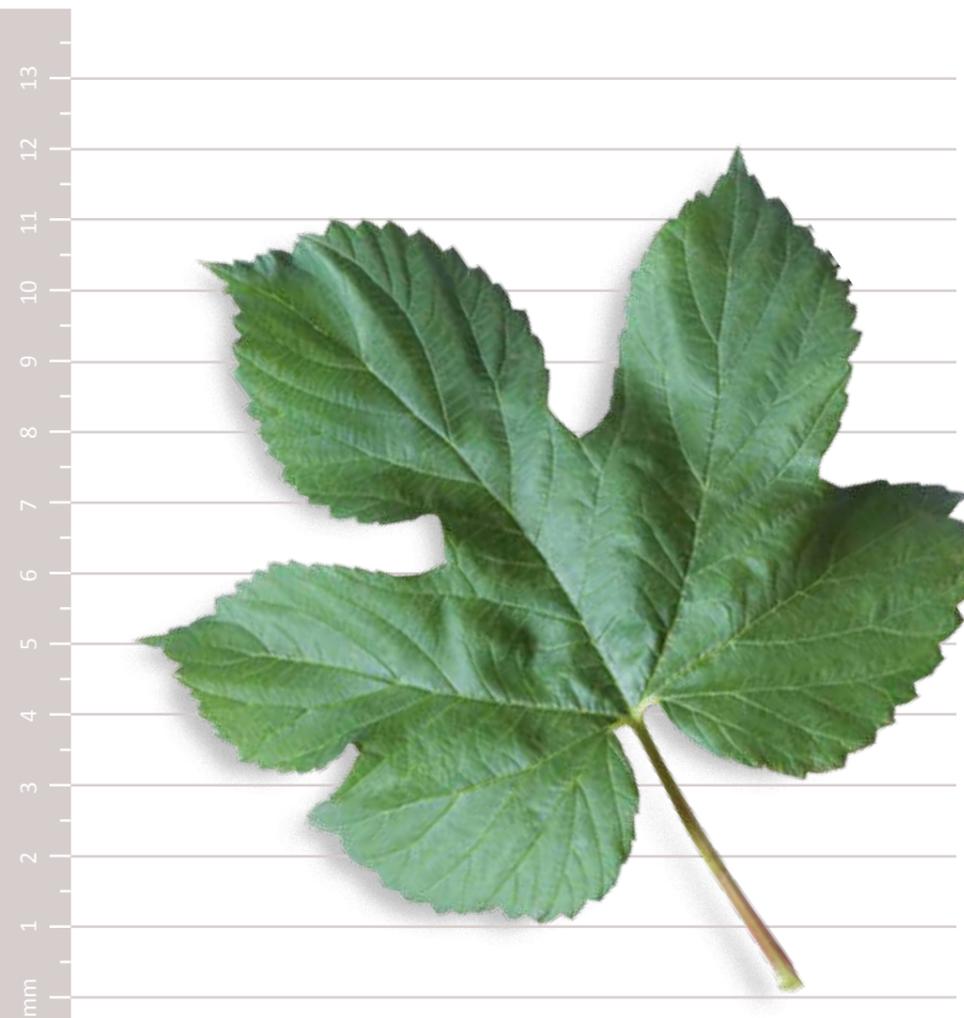
Zaradi izražanja cvetličnih dišavnih not je zanimiva zlasti za posebne tipe piva.

ripening time
storage stability

medium early
good

tehnološka zrelost
skladiščna obstojnost

srednje zgodna
dobra



cone shape is medium ovate
 average cone length is 26 mm
 average weight of 100 dry cones is 14 g
 storžki so srednje ovalni
 povprečno 26 mm dolgi
 100 suhih storžkov tehta povprečno 14 g



plant shape is cylindrical to club-shaped
 main shoot is green
 oblika rastline je cilindrično kijasta
 trta je zelene barve

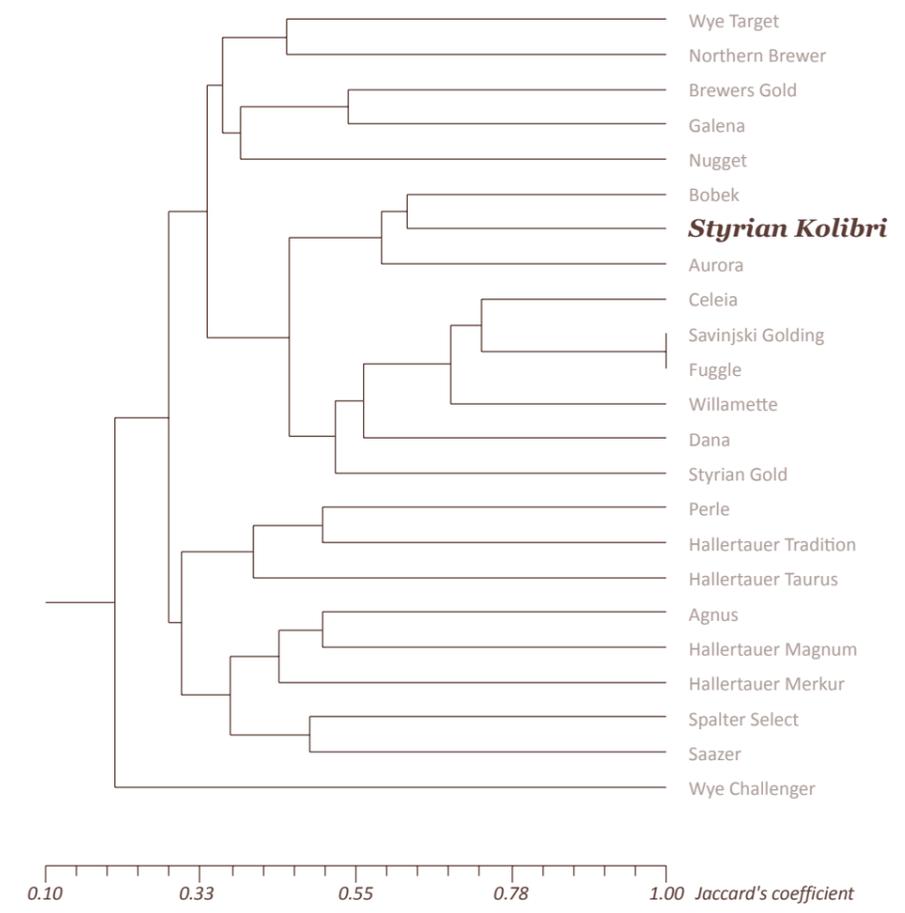
Disease resistance

downy mildew	
primary infection	low
secondary infection	low
powdery mildew	low
verticillium wilt	
mild form	medium
lethal form	low

Odpornost na bolezni

hmeljeva peronospora	
primarna okužba	nizka
sekundarna okužba	nizka
hmeljeva pepelovka	nizka
verticilijska uvelost	
blaga oblika	srednja
letalna oblika	nizka

Genetic analysis Genetska analiza





hop resins

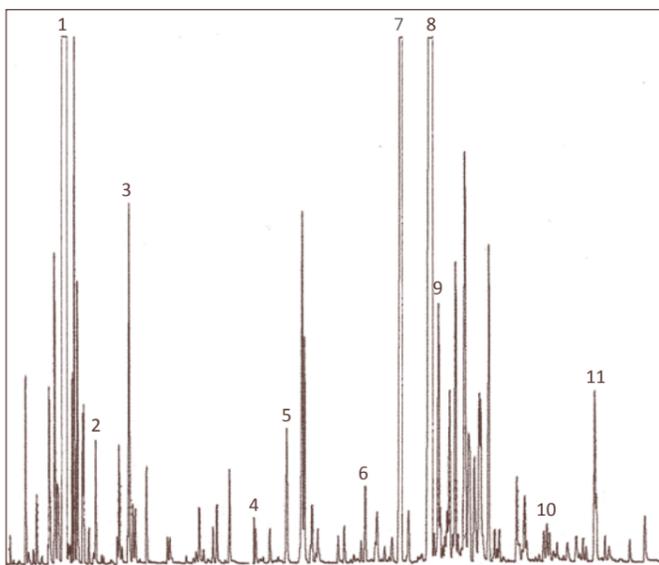
alpha-acids (% w/w)	6,0 - 12,0	alfa-kislina (ut. %)
beta-acids (% w/w)	2,7 - 3,7	beta-kislina (ut. %)
cohumulone (% α -acids)	26 - 30	kohumulon (% α -kislina)
colupulone (% β -acids)	51,0 - 55,0	kolupulon (% β -kislina)
xanthohumol (% w/w)	0,3 - 0,5	ksantohumol (ut. %)
polyphenols (% w/w)	8,2 - 8,9	polifenoli (ut. %)

essential oils

total oil	(mL/100 g hops)		(mL/100 g hmelja)
relative % in oil			
myrcene	50 - 60		miracen
linalool	0,5 - 0,9		linalool
β -caryophyllene	4,3 - 5,7		β -kariofilen
α -humulene	12,0 - 14,0		α -humulen
farnesene	0,3 - 0,8		farnezen

oil components chromatogram of hop essential oil

- 1 myrcene
- 2 trans o-cymene
- 3 linalool
- 4 geraniol
- 5 methyl-nonyl-keton
- 6 geranyl-acetat
- 7 β -caryophyllene
- 8 α -humulene
- 9 farnesene
- 10 humulene-1-epoxide
- 11 humulene-2-epoxide



hmeljne smole

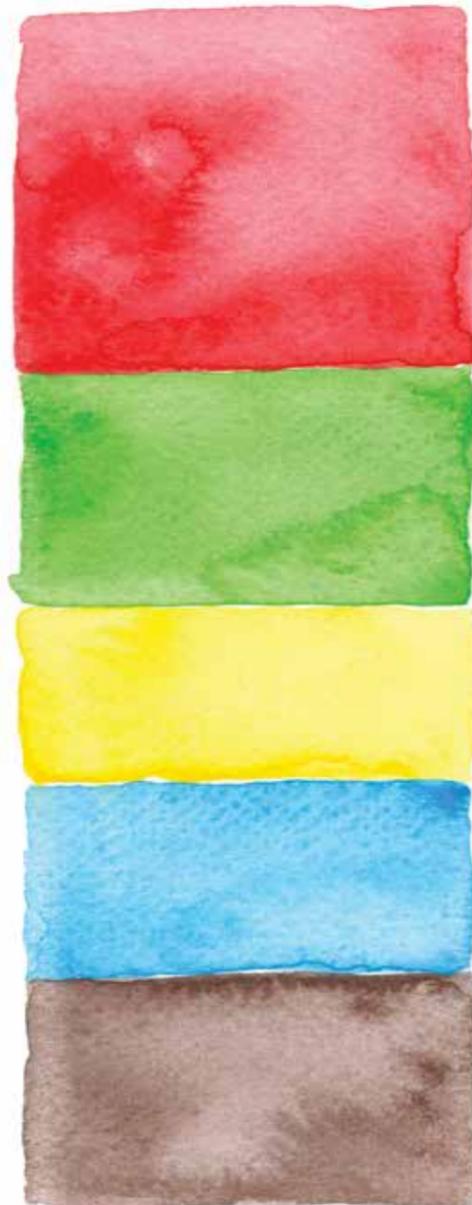
eterična olja vsebnost olja relativni % v olju

oljne komponente kromatogram eteričnega olja hmelja

- 1 miracen
- 2 trans o-cimen
- 3 linalol
- 4 geraniol
- 5 metil-nonil-keton
- 6 geranyl-acetat
- 7 β -kariofilen
- 8 α -humulen
- 9 farnezen
- 10 humulen-1-epoksid
- 11 humulen-2-epoksid

Styrian Fox

black current, marjoram, black tea, lemon grass
črni ribez, majaron, črni čaj, limonska trava



Styrian Fox

Styrian Fox hop variety was bred at the Slovenian Institute of Hop Research and Brewing in Žalec from Slovenian variety Aurora and American germplasm. Despite of the fact that it has been released recently it is well accepted by hop farmers because of its good agronomic traits and interesting aroma.

Craft brewers in particular have found its fruity flavour notes very attractive in various kinds of beer.

Styrian Fox je sorta hmelja, vzgojena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu iz slovenske sorte Aurora in ameriške dednine. Ne glede na to, da je bila nedavno registrirana, je zaradi dobrih pridelovalnih lastnosti in zanimivega vonja že posajena v prvih hmeljiščih v Sloveniji.

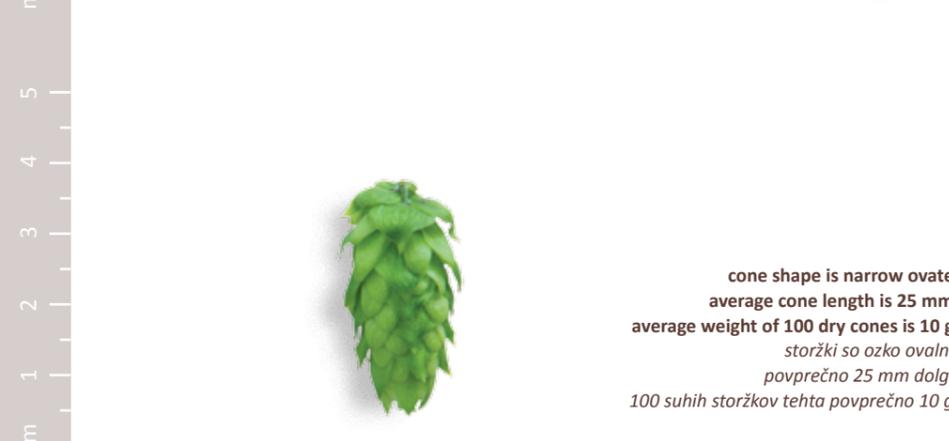
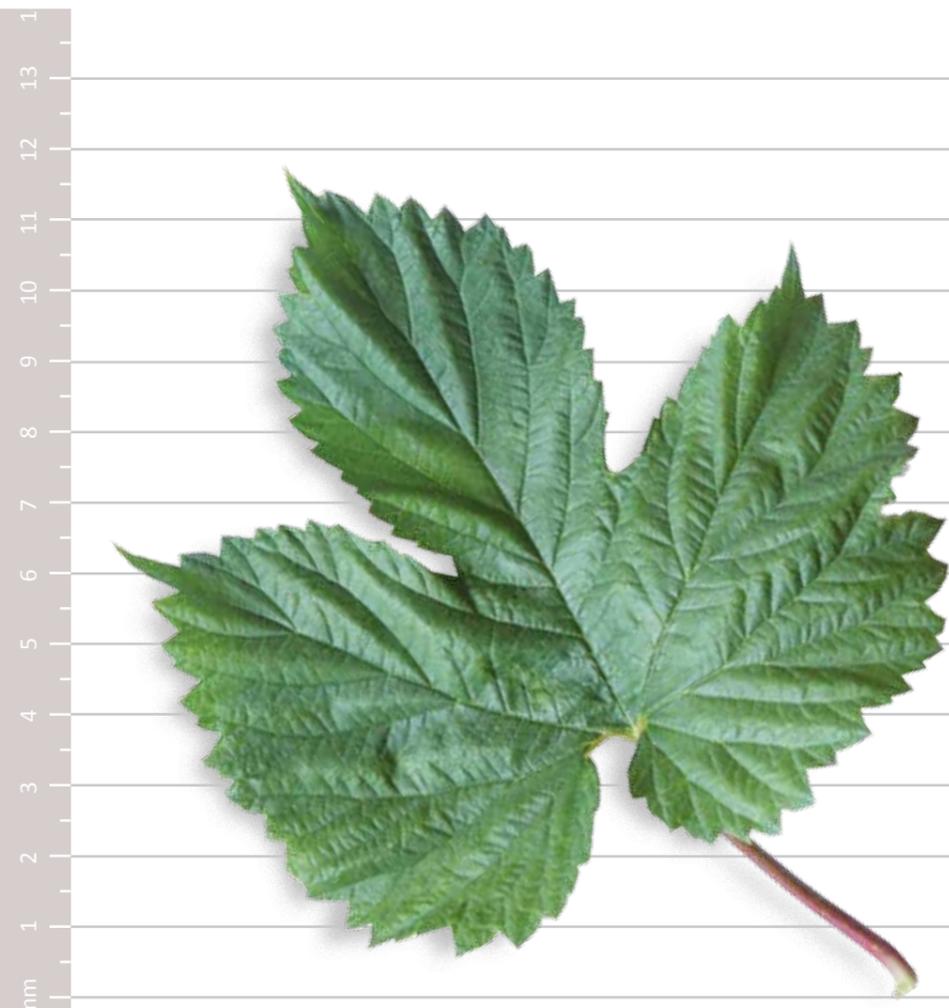
Zaradi izražanja sadnih dišavnih not je zanimiva zlasti za posebne tipe piva.

ripening time
storage stability

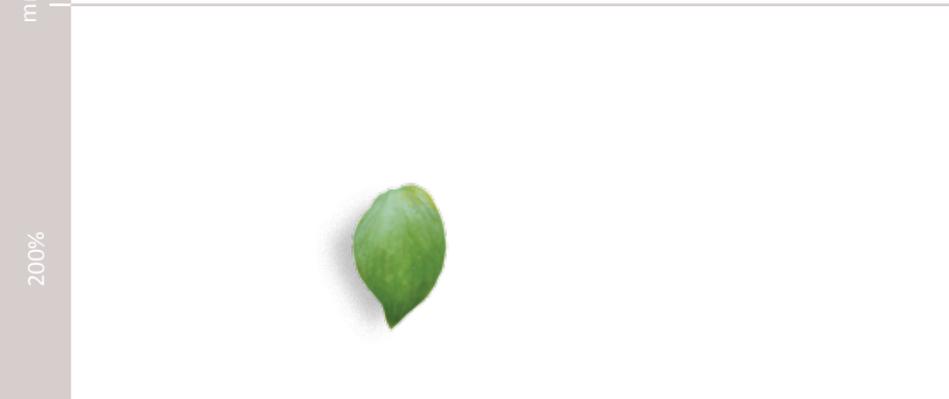
medium early
good

tehnološka zrelost
skladiščna obstojnost

srednje zgodna
dobra



cone shape is narrow ovate
 average cone length is 25 mm
 average weight of 100 dry cones is 10 g
 storžki so ozko ovalni
 povprečno 25 mm dolgi
 100 suhih storžkov tehta povprečno 10 g



plant shape is cylindrical
 red coloration on main shoot is weak
 oblika rastline je cilindrična
 trta je rdeče obarvana

Disease resistance

downy mildew

primary infection **low**
 secondary infection **low**

powdery mildew **medium**

verticillium wilt

mild form **medium**
 lethal form **low**

Odpornost na bolezni

hmeljeva peronospora

primarna okužba **nizka**
 sekundarna okužba **nizka**

hmeljeva pepelovka **srednja**

verticilijska uvelost

blaga oblika **srednja**
 letalna oblika **nizka**

Genetic analysis Genetska analiza

