



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

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



Disease resistance

downy mildew

primary infection	low
secondary infection	low

powdery mildew

high

verticillium wilt

mild form	medium
lethal form	low

Odpornost na bolezni

hmeljeva peronospora

primarna okužba	nizka
sekundarna okužba	nizka

hmeljeva pepelovka

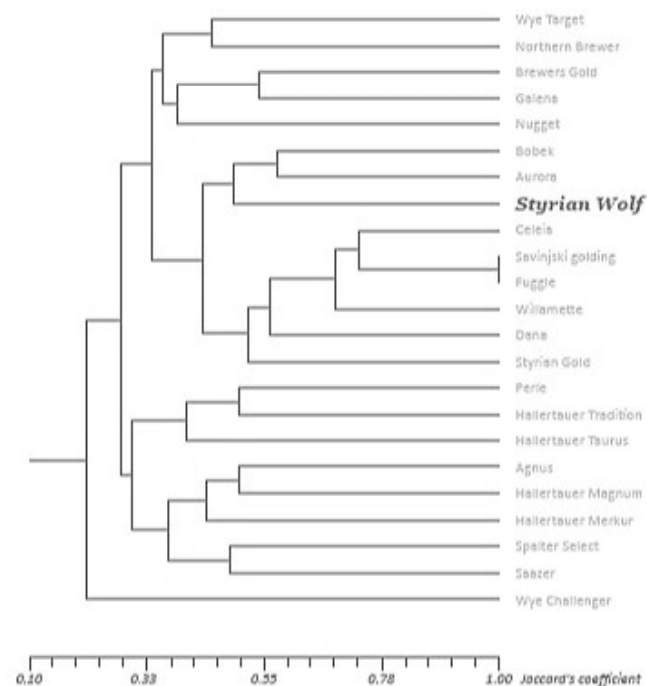
visoka

verticilijska uvelost

blaga oblika	srednja
letalna oblika	nizka

Genetic analysis

Genetska analiza





hop resins

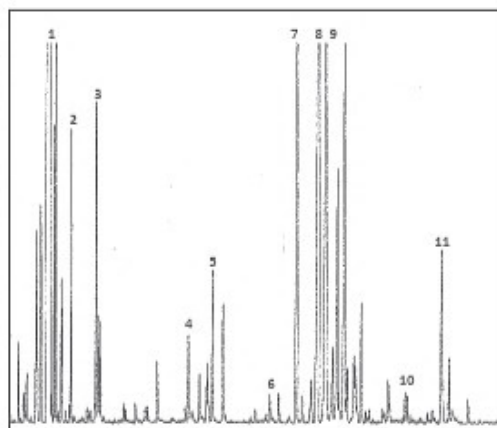
alpha-acids (% w/w)	13,5 - 18,5	alfa-kisline (ut. %)
beta-acids (% w/w)	5,0 - 6,0	beta-kisline (ut. %)
columulone (% α -acids)	22 - 23	kolumulon (% α -kislín)
colupulone (% β -acids)	48 - 54	kolupulon (% β -kislín)
xanthohumul (% w/w)	0,6 - 0,8	ksantohumul (ut. %)
polyphenols (% w/w)	4,7 - 5,7	polifenoli (ut. %)

essential oils

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

oil components gas chromatogram of hop essential oil

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

Styrian Wolf

passion fruit, mango, melon,
lemon grass, menthol
passijonka, 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 prenaša v pivo. Skupaj z visoko vsebnostjo alfa-kislín 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