

# HOPPRIS

Variety information



# STYRIAN KOLIBRI

*Slovenia*

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

### Aroma Specification

*Fruity: black current, blueberry, pineapple;  
Floral: elderflower, geranium, rose, melissa;  
Spicy: pepper;  
Citrus: lemon grass, lemon, tangerine, ginger;  
Herbal: marjoram, tea, green grass, tomato*

### Aroma Evaluation (Smell of Raw Hops, 0-5)



Fruity



Floral

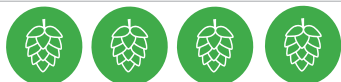


Citrusy



Spicy

Earthy /  
Resinous



Herbal

Sugar-like

### Analytical values

Type	Aroma
Growing area	Slovenia
Lineage	
$\alpha$ -acids*	4,0 - 6,0 %
$\beta$ -acids	2,8 - 5,4 %
Cohumulone	21 - 25 % of alpha acids
Total oils	3.0 – 4.5 % of dry matter
Myrcene	32- 32 % of whole oil
Essential Oils	1,0 - 2,0 ml/100g

The analytical values are typical for the variety at the time of harvest, but may vary according to crop year, growing region, grower and degree of ageing.

\*The alpha content is determined by means of spectrophotometric analyses.