

STYRIAN GOLDING - CELEIA

- Breeding Properties:

Celeia is a triploid hybrid between autotetraploid Styrian Golding and 105/58 hybrid between Aurora (Super Styrian) and a Slovenian wild hop. It is a late variety, its optimal picking time in Slovenia being between September 6th and 12th. The plants have a form of a wide cylinder; the lateral shoots are 100 cm long. The vines are green, thick and long internodes. The leaves are large of deep green colour. The rootstock is slightly susceptible. The expected yield is about 2000 kg/ha. It is grown on moderately deep and deep clay soil. It is grown in Slovenia, Austria and Serbia. Large planting distance is required. The recommended pruning time in Slovenia is between April 1st and 10th. An average cone is 23 mm long and the average weight of 100 dry cones is 14 g. They are relatively dense, of green colour and do not get shattered when picked by a picking machine. The drying temperature does not exceed 65 °C.

- Characteristic Ingredients and Brewing Quality:

Celeia has a pleasant hoppy aroma. It contains 3 - 6 % of α - acids (26 - 29 % of cohumulone). The ratio between α - and β - acids is about 1.7. The essential oil content varies from 0.6 to 3.6 % of dry hops. The ratio between α - humulene and β - caryophyllene in the essential oil is about 2.7. Celeia has a good storage stability. Beer prepared with this variety has good organoleptical scores for pleasant bitterness, which is harmonically linked to the aroma.



Grower Comments:

Maturity:	Late maturity
Yield:	1700 – 2000 kg/ ha (medium)
Cone Structure:	Medium size, oval
Disease Resistance	Medium resistance to powdery and to downy mildew, good resistance to wilt
Pest Susceptibility	Good susceptibility
Storage Stability:	Very good (70 – 80 % alpha acids remaining after 6 months storage at 20°C)



Technical Data: (HPLC & Oil componets)

Alpha Acids:	3.0 – 6.0 %
Beta Acids:	2.0 – 3.3 %
Cohumulone:	26 – 29 % of alpha acids
Colupulone:	47 – 62 % of beta acids
Total Oil:	0.6 – 3.6 % of dry matter
Myrcene:	26 – 35 % of whole oil
α – humulene:	18 – 23 % of whole oil
β – caryophyllene:	8 – 9 % of whole oil
Farnesene:	3 – 7 % of whole oil

General Trade Perception: An aroma hop variety of high quality with excellent bitterness and aroma, widespread usage in both ale and lager brewing.

Typical Beer Styles: English style Ale, ESB, Lager, Pilsner