

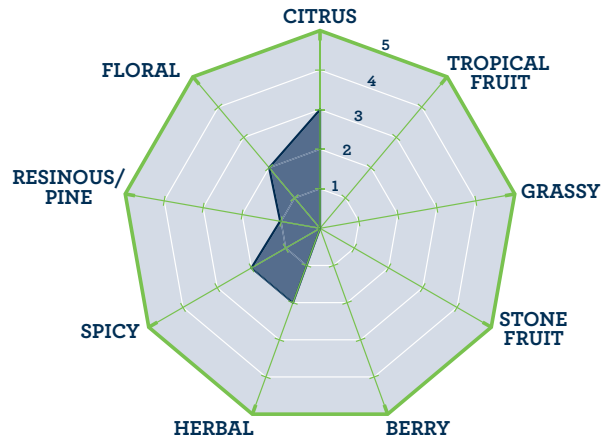
STYRIAN GOLDINGS CELEIA

Slovenian



Origin: Slovenia. Imported from England in the 1930s and thought to be a Golding, the ancestor of today's Styrian Goldings Celeia was actually a Fuggle. Acclimating to its new home, this variety has developed a more delicate, "continental" profile than English-grown Fuggle hops.

Usage: Aroma. Styrian Goldings Celeia can be used for light bittering duty in a number of styles but shines as a late kettle or dry hop for English bitter and pale ale, mild, brown ale, as well as a wide array of Belgian styles.



Aroma & Flavor Characteristics: Invitingly earthy and resinous as befits its Fuggle background, but with a more refined and restrained nature. When used in a hopback or as a dry hop, look for heightened floral and sweet spice.



SENSORY HIGHLIGHTS

Floral
Spice
Resin



BREWING VALUES

Alpha Acid Range: 3.0 - 6.0%
Beta Acid Range: 2.0 - 6.0%
Co-Humulone as % of alpha: 26 - 29
Total oils mL/100 gr.: 0.6 - 3.6

OIL FRACTIONS

Myrcene: 26 - 40%
Humulene: 16 - 24%
Caryophyllene: 8 - 9%
Farnesene: 3 - 7%



AGRONOMIC DATA

Maturity: Early
Yield: 1,300 lbs/acre

US Sales: 1.800.374.2739
sales@bsgcraft.com

Find your regional sales manager:
bsgcraftbrewing.com/contactus



Canada Sales: 1.800.234.8191
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