



# Celeia

(Styr. Golding C) Slovenia  
Aroma Hop

Celeia is a triploid hybrid between auto-tetraploid Savinjski Golding and the 105/58 hybrid between Aurora (Super Styrian) and a Slovenian wild hop. It is known for a noble hoppy aroma and pleasant bitterness. Celeia has widespread usage in both lager and ale beers.

<b>Pedigree</b>	<b>Hybrid of Styrian Golding, Aurora, experimental line and Slovenian wild hop</b>
<b>Aroma</b>	<b>Pleasant hoppy aroma</b>
<b>Alpha Acids*</b>	<b>3.0 - 6.5 %</b>
<b>Beta Acids</b>	<b>2.0 - 3.3 %</b>
<b>Cohumulone</b>	<b>27 - 31 % of alpha acids</b>
<b>Total Oil</b>	<b>1.5 - 3.6 ml/100g</b>
<b>Myrcene</b>	<b>26 - 40 % of total oil</b>
<b>Humulene</b>	<b>18 - 23 % of total oil</b>
<b>Caryophyllene</b>	<b>8 - 9 % of total oil</b>
<b>Farnesene</b>	<b>3 - 7 % of total oil</b>
<b>Storage Stability</b>	<b>Good</b>

\* Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA