



Extra Styrian Dana

Slovenia
Dual Purpose Hop

Extra Styrian Dana is a dual purpose variety bred from German Hallertau Magnum and Slovenian genetic hop material at the Slovenian Institute of Hop Research and Brewing. The variety gives good agronomic yields and offers an intense hoppy aroma as well as a high level of alpha acids.

Pedigree	Bred from German Hallertau and Slovenian genetic hop material
Aroma	Pleasant and robust
Alpha Acids*	12.5 - 18.8 %
Beta Acids	4.2 - 6.0 %
Cohumulone	28 - 31 % of alpha acids
Total Oil	2.4 - 3.9 ml/100g
Myrcene	42 - 60 % of total oil
Humulene	15 - 22 % of total oil
Caryophyllene	6 - 8 % of total oil
Farnesene	7 - 9 % of total oil
Storage Stability	Very good

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