



# Sterling

U.S.

Aroma Hop

Sterling is an aroma cultivar derived from diploid seedling from cross of Saaz and a number of other varieties including Cascade, Brewers Gold, Early Green and German open-pollination. Released in 1998, Sterling is moderately resistant to downy and powdery mildews.

<b>Pedigree</b>	<b>Mostly Saaz and Cascade</b>
<b>Aroma</b>	<b>Herbal, spicy, hint of floral-citrus</b>
<b>Alpha Acids*</b>	<b>6.0 - 9.0 %</b>
<b>Beta Acids</b>	<b>4.0 - 6.0 %</b>
<b>Cohumulone</b>	<b>22 - 28 % of alpha acids</b>
<b>Total Oil</b>	<b>1.3 - 1.9 ml/100g</b>
<b>Myrcene</b>	<b>44 - 48 % of total oil</b>
<b>Humulene</b>	<b>19 - 23 % of total oil</b>
<b>Caryophyllene</b>	<b>5 - 7 % of total oil</b>
<b>Farnesene</b>	<b>11 - 17 % of total oil</b>
<b>Storage Stability</b>	<b>Fair to good</b>

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