

SYBILLA

It's a new variety from Poland which is registered as a bitter hop but has typical aroma characteristic. It is a mix of Lublin and Slovenian Styrian Golding variety.



Maturity	early-mid
Yield	1800-2200 kgs/ha
Cone structure	medium size, oval, closed, yellow-green
Aroma	strong and intense
HPLC data	
Alpha acids	6,0 - 8,0 % w/w
Beta acids	4,0 - 7,0 % w/w
Cohumulone	26 – 31 % w/w
Hop oils	
Total oil	1,5 – 2,2 % w/w
Myrcene	28-30 %
Humulene	40-45 %
Caryophyllene	9 – 11 %
Farnesene	6 – 9 %

Brewing Character: Very good aroma hop with high alpha acids. Comparable with German Hallertau, English Fuggles, Sterling, Cascade.