

STYRIAN GOLDING - BOBEK

Breeding Properties:

Bobek is a diploid hybrid between Northern Brewer and a TG seedling of unknown origin. It is a medium late variety, its optimal picking time in Slovenia being between August 28th and September 5th. The plants have a form of a dense cylinder or basket, thin and marked by branched lateral shoots, with characteristic short internodes, so that the bloom set can be well over the average. The vines are thin, rough, of green - purple - greyish colour. The leaves are small, of deep green colour, with typical dense venation. The rootstock is susceptible to downy mildew, the leaves are resistant and the cones slightly susceptible. The expected yield is about 2000 kg/ha. It has a well developed root system. It is grown on moderately deep and deep clay soil. It is grown in Slovenia. Large planting distance is required. The recommended pruning time in Slovenia is between April 1th and 10th. An average cone is 20 mm long and the average weight of 100 dry cones is 12 g. They are small, of round shape, dense, of green colour and do not get shattered when picked by a picking machine. The drying temperature does not exceed 65 °C.

Characteristic Ingredients and Brewing Quality:

Bobek has an intense and pleasant hoppy aroma. It contains 3.5 - 7 % of α - acids (28 - 34 % of cohumulone). The ratio between α - and β - acids is about 1. The essential oil content varies from 0.7 to 4.0 % of dry hops. The ratio between α - humulene and β - caryophyllene in the essential oil is about 3. Bobek has a good storage stability. Beer prepared with this variety has good organoleptical scores for its bitterness and aroma. It is worth mentioning that among all the hop varieties in Slovenia this one has the highest content of β -acids.

- Grower Comments



Grower Comments:

Maturity:	Medium late maturity
Yield:	1600 - 2000 kg/ha (medium)
Cone Structure:	Small to medium size, oval cones
Disease Resistance	Good resistance to wilt, moderate resistance to powdery mildew
Pest Susceptibility	Good susceptibility



Storage Stability: Good

Technical Data: (HPLC & Oil components)

Alpha Acids:	3.5 - 7.0 %
Beta Acids:	4.0 - 6.1 %
Cohumulone:	27 - 31 % of alpha acids
Colupulone:	48 - 53 % of beta acids
Total Oil:	0.7 - 4.0 % of dry matter
Myrcene:	30 - 45 % of whole oil
α – humulene:	13- 19 % of whole oil
β – caryophyllene:	4 - 6 % of whole oil
Farnesene:	4 - 7 % of whole oil

General Trade Perception: A world-renowned mild, excellent, couplet with moderate bitterness, widespread usage in both ale and lager brewing

Typical Beer Styles: English style Ale, ESB, Lager, Pilsner