CHARLES FARAM
1865

STYRIAN EAGLE

Developed and released by the Slovenian Institute of Hop Research and Brewing as part of their high-aroma programme, Styrian Eagle has both Slovenian and American heritage.
Peach, apricot and passionfruit come to the front. Brewing trials have shown that these tropical and stone fruit aromas, whilst intense, are also quite volatile so we would suggest whirlpool or late dry-hop as the most impactful addition points.

IN THE BEER

IN THE RUB

TECH SPECS

Alpha Acid	12-17%
Beta Acid	3.5-5.5%
Cohumulone	20-23%
Total Oil	2.5-4.0ml/100g

OIL COMPOSITION

Myrcene	52-60%
Humulene	0.9-2.5%
Farnesene	6.5-9.5%

Flavour Intensity	8

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