

# STYRIAN GOLDINGS CELEIA

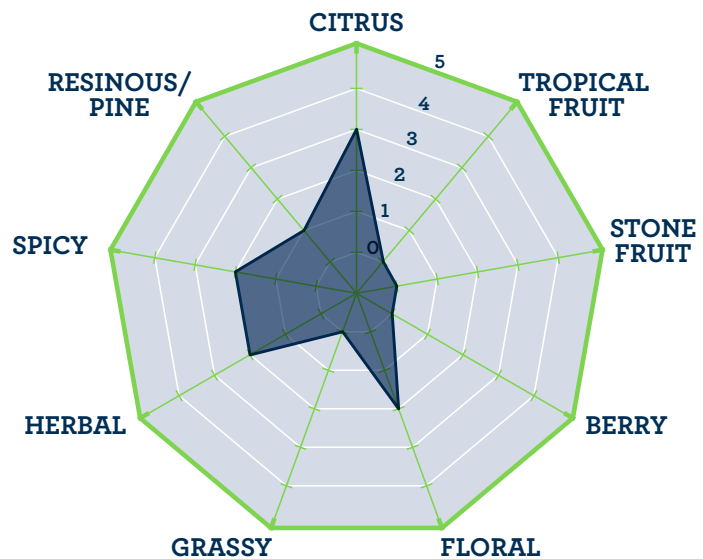
Slovenian



**Origin:** Slovenia. Imported from England in the 1930s and thought to be a Golding, the ancestor of today's Styrian Goldings Celeia was actually a Fuggle. Acclimating to its new home, this variety has developed a more delicate, "continental" profile than English-grown Fuggle hops.

**Usage:** Aroma. Styrian Goldings Celeia can be used for light bittering duty in a number of styles but shines as a late kettle or dry hop for English bitter and pale ale, mild, brown ale, as well as a wide array of Belgian styles.

**Aroma & Flavor Characteristics:** Invitingly earthy and resinous as befits its Fuggle background, but with a more refined and restrained nature. When used in a hopback or as a dry hop, look for heightened floral and sweet spice.



## SENSORY HIGHLIGHTS

**Floral  
Spice  
Resin**



## BREWING VALUES

**Alpha Acid Range:** 3.0 - 6.0%  
**Beta Acid Range:** 2.0 - 6.0%  
**Co-Humulone as % of alpha:** 26 - 29  
**Total oils mL/100 gr.:** 0.6 - 3.6



## OIL FRACTIONS

**Myrcene:** 26 - 40%  
**Humulene:** 16 - 24%  
**Caryophyllene:** 8 - 9%  
**Farnesene:** 3 - 7%

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