

STERLING

A premium aroma hop bred in 1990 and released in 1998. All rights reserved.



WASHINGTON-GROWN STERLING REACHES ITS TRUE POTENTIAL.

We believe in unearthing potential, and Roy Farms Sterling continues to be a variety that pleases newcomers year after year. Washington state grown Sterling has higher average alpha levels (almost double), allowing the use of less material to achieve the same results of Oregon-grown Sterling. Greater impact for less.

The oil content of Sterling makes this hop stand out in more ways than one. Sterling creates a spiced, citrusy aroma with a both floral and herbal punch because of its very high farnesene and very low carophyllene. Developed in Corvallis, Oregon, Sterling has intrigued brewers with its enticing musty earthiness, rustic herbal spiciness and hints of floral fruitiness. You can be confident you're purchasing the highest-quality Sterling hops directly from Roy Farms with our unwavering commitment to sustainable farming and growing practices, as well as the 113 harvests under our belt.

BEER STYLES

-  PILSNER
-  WHEAT
-  LAGER

AROMA PROFILE

NOBLE CHARACTERISTICS

- HERBAL
- LIGHT SPICE
- PEPPER
- FLORAL
- TEA
- HINT OF FLORAL-CITRUS



INTRODUCE YOUR NOSE TO VINE-FRESH HOPS.



SUSTAINABILITY SINCE DAY ONE

THE HEART AND SOUL
 OF ROY FARMS

- HUMAN AND FOOD SAFETY
- COMMUNITY AND ENVIRONMENTAL STEWARDSHIP
- EMPLOYEE EMPOWERMENT, INNOVATION AND CREATIVITY

DISTRIBUTED DIRECT TO BREWER

STAYING CONNECTED AND
 BUILDING STRONG RELATIONSHIPS



DRIED WHOLE CONES



HARVEST FRESH PELLETS

HARVEST FRESH PELLETS

PICKED, PELLETTED AND PACKAGED
 WITHIN 36-48 HOURS FOR UNPARALLELED FRESHNESS

- PRESERVES NATURAL CHARACTERISTICS TO MAINTAIN VINE-FRESH QUALITY
- PRESERVES HARVEST-FRESH AROMA WITH OXYGEN-FREE SEALED BAGS
- 100% SOLAR-POWERED PELLETS





STERLING

A premium aroma hop bred in 1990 and released in 1998. All rights reserved.

THE SCIENCE BEHIND THE CRAFT.

PARENTAGE

Derived from diploid seedling from cross of Czech Saaz and a number of other varieties, including Cascade, Brewer's Gold, Early Green and German open-pollination.

BREWING VALUES

ALPHA ACIDS	6.0 % - 9.0 %
BETA ACIDS	4.0 % - 6.0 %
TOTAL OILS	1.3 - 1.9 ml/100g

TOTAL OIL COMPOSITION

MYRCENE	44.0 % - 48.0 % of total oil
HUMULENE	19.0 % - 23.0 % of total oil
CARYOPHYLLENE	5.0 % - 7.0 % of total oil
FARNESENE	11.0 % - 17.0 % of total oil

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

