

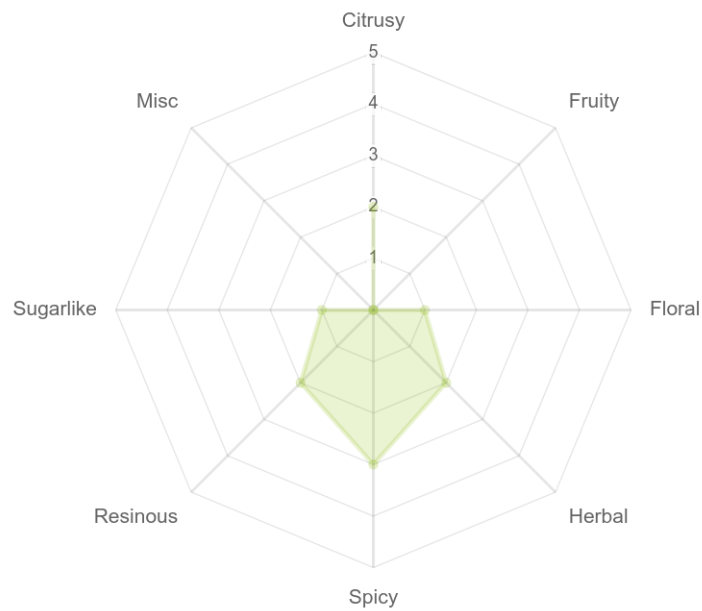


GOLDING (UK)

Spicy

Genetic Origin: An old, long established English variety originating in Kent; the name Goldings covers a group of similar varieties variously known as Cobbs, Amos, Early Bird, Eastwell, Bramling, Canterbury and Mathon.

AROMA EVALUATION



Rated by the smell of raw hops on a 0-5 scale

AROMA DESCRIPTION

Spicy, earthy, herbal notes

AGRONOMIC ASPECTS

GROWING

Maturity	mid early to late
Acreage (ha)	133
Main growing country	United Kingdom

RESISTANCE AGAINST DISEASES

Wilt disease	susceptible
Downey mildew	susceptible
Powdery mildew	susceptible

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	4.0 - 7.0
Beta acids %	2.0 - 3.0
Co-humulone % rel.	23 - 25

POLYPHENOLS

Xanthohumol %	0.1 - 0.2
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AROMA COMPONENTS

Total oil (ml/100g)	0.6 - 1.0
Farnesene % rel. of total oil	0.00 - 1.1
Linalool % rel. of total oil	1.0 - 1.1

SUBSTITUTES

BREWHOUSE

First Gold

DRY HOPPING

First Gold

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