



WHITBREAD GOLDING

Resinous

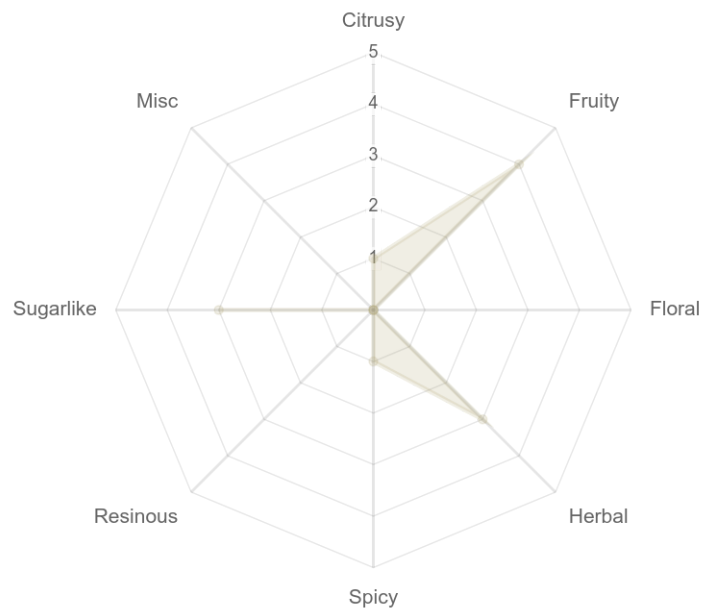
Fruity

Herbal

Sugarlike

Genetic Origin: Selected as a seedling in 1911 from a little known variety called Bates' Brewer; it was eventually named after the brewery which owned the old farm.

AROMA EVALUATION



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

AROMA DESCRIPTION

Fruity, Melon, herbal

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	1350 - 1450
Maturity	early to mid early
Main growing country	United Kingdom

RESISTANCE AGAINST DISEASES

Wilt disease	tolerant
Downey mildew	susceptible
Powdery mildew	susceptible

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	5.0 - 8.0
Beta acids %	2.0 - 2.5
Co-humulone % rel.	33 - 35

AROMA COMPONENTS

Total oil (ml/100g)	0.8 - 1.2
Farnesene % rel. of total oil	1.50 - 2.50

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Simon H. Steiner, Hopfen, GmbH
Mainburg, Germany
Email: [info\(at\)hopsteiner.de](mailto:info(at)hopsteiner.de)
Phone: +49 (0) 8751 8605 0

S.S. Steiner Inc.
New York, USA
Email: [sales\(at\)hopsteiner.com](mailto:sales(at)hopsteiner.com)
Phone: +(1) 212 838 8900

Steiner Hops Ltd.
Guildford, England
Email: [enquiries\(at\)hopsteiner.co.uk](mailto:enquiries(at)hopsteiner.co.uk)
Phone: +(44) 1992 572331

Hopsteiner Trading (Zhuhai) Co.,
Ltd.
Zhuhai, PRC
Email: [info\(at\)hopsteiner.com.cn](mailto:info(at)hopsteiner.com.cn)
Phone: +(86) 756 322 3340