



*Belgian Malts that Make Your Beer So Special*

## **FIRST GOLD**

### **BREWING QUALITY**

Dual purpose hop. The variety is very suitable both as a general kettle hop and also for late and dry hopping in all types of beer. Much of the flavour of WGV seems to have been retained but with an added extra citrus quality, produces a well-balanced bitterness and a fruity and slightly spicy note in ales.



### **ORIGIN / HISTORY**

UK origin. A dwarf hop bred at Wye College, on extensive farm trials in 1995. First Gold is from a cross-pollination of WGV with a dwarf male.

### **AGRONOMICS**

Reasonable tolerance to Verticillium Wilt which seems to have been inherited from its WGV parent. Susceptible to downy mildew, resistant to powdery mildew.

### **ACID COMPONENTS**

Alpha Acids	6 – 10% w/w
Beta Acids	2.3 – 4.1% w/w
Cohumulone	29 - 36% of alpha acids

**T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	0.7 – 1.5 mls/100 grams
Caryophyllene	6 - 7% of whole oil
Farnesene	1.5 - 4% of whole oil
Humulene	20 - 24% of whole oil
Myrcene	24 - 38% of total oil

**Leaf Hops**



**Possible Substitutions:** Willamette, East Kent Goldings, Styrian Goldings

**Castle Malting - True Brewers know why!**

La Malterie du Château SA (Castle Malting)

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