



*Belgian Malts that Make Your Beer So Special*

## **EAST KENT GOLDINGS**

### **BREWING QUALITY**

Gentle, fragrant, and pleasant. Recognized as having the most typical English aroma with the best flavor historically coming from East Kent. This hop is in demand for copper-hopping and dry hopping of traditional ales. Goldings are also found to be useful for late hopping lagers, when a delicate aroma is required. Used in all the English style Ales, Belgian-Style Ales, Stouts, Porters, most Lagers.



### **ORIGIN / HISTORY**

UK origin. The Goldings are the traditional Old English hop. Develops by clonal selection from 1790 on starting from Canterbury Whitebine. Traded as East-Kent Goldings, if grown in East Kent, Kent Goldings if grown in mid-Kent, and Goldings if grown elsewhere.

### **AGRONOMICS**

Sensitive to downy mildew. As a group the Goldings are unique in their high level of sensitivity to Hop Mosaic Virus.

### **ACID COMPONENTS**

Alpha Acids	4 – 8% w/w
Beta Acids	2 – 3.5% w/w
Cohumulone	20 – 25% of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil	0.6 – 1.0 mls/100 grams
Caryophyllene	12 - 16% of whole oil
Farnesene	<1% of whole oil
Humulene	42 - 48% of whole oil
Myrcene	20 - 26% of whole oil

Type Leaf Hops



**Possible Substitutions:** Goldings, Sovereign, Progress



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

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium  
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: +32 (0) 87 662095; Fax: +32 (0) 87 352234; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)  
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB