



Belgian Malts that Make Your Beer So Special

ORGANIC FIRST GOLD



BREWING QUALITY

The variety is very suitable both as a general kettle hop and also for late and dry hopping in all types of organic beer. Organic First Gold has good aroma and bittering qualities, 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, slightly spicy note in organic ales. An orangey quality has been observed in many organic beers brewed using this variety.



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	7 – 11% w/w
Beta Acids	3.0 – 4.1% w/w
Cohumulone	33% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7 – 1.3 mls/100 grams
Caryophyllene	6.0% of whole oil
Farnesene	1.5% of whole oil
Humulene	19% of whole oil
Myrcene	36.0% of total oil

Leaf Hops



Possible Substitutions: Boadicea, Northdown, Challenger

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La Malterie du Château SA (Castle Malting)

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