



*Specialty Malts that Make Your Beer So Special*

## **ORGANIC FUGGLE UK**



### **BREWING QUALITY**

A hop long associated with typical English Ale brewing. Organic Fuggle has typical English flavour, frequently blended with Goldings to improve "drinkability" of the beer, and adding roundness and fullness to the palate. This robust hop contributes all the essential characteristics of flavour, aroma and balanced bitterness to organic ales, particularly as its relatively low alpha acid content requires a high hopping rate to achieve desired bitterness levels. Sometimes used as a distinctive dry hop. Typical usage: All English style Ales, ESB, Bitter, Lager, and Lambic.



### **ORIGIN / HISTORY**

UK origin. A chance seedling raised in England at about the turn of the 20<sup>th</sup> century.

### **AGRONOMICS**

Some resistance to downy mildew. Sensitive to Verticillium wilt.

### **ACID COMPONENTS**

Alpha Acids	3 – 6% w/w
Beta Acids	2 – 3% w/w
Cohumulone	23 – 30% of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil	0.7 – 1.4 mls/100 grams
Caryophyllene	11 - 13% of whole oil
Farnesene	5 - 7% of whole oil
Humulene	35 - 40% of whole oil
Myrcene	24 - 28% of whole oil

Type Leaf Hops



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



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

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