



*Belgian Malts that Make Your Beer So Special*

## ORGANIC GOLDINGS



### **BREWING QUALITY**

Considered to have the best typically English flavor; much in demand for kettle hopping, late hopping and dry hopping. Used in all English-style beers, especially all Bitters and Pale Ale, Belgian-Style Ales, Barley Wine.



### **ORIGIN / HISTORY**

BE origin. An old, long established English variety originating in Kent; the name Goldings covers a group of similar varieties variously known as Cobbs, Amos' Early Bird, Eastwell, Bramling, Canterbury and Mathon.

### **AGRONOMICS**

Sensitive to Wilt; susceptible to both powdery and downy mildew.

### **ACID COMPONENTS**

Alpha Acids	4 – 8% w/w
Beta Acids	2.0 – 2.8% w/w
Cohumulone	23 – 25% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	0.8 – 1.0 mls/100 grams
Caryophyllene	15% of whole oil
Farnesene	0.4% of whole oil
Humulene	45% of whole oil
Myrcene	25% of whole oil

**Type Leaf Hops**



**Possible Substitutions:** East Kent Golding, Progress

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

La Malterie du Château SA (Castle Malting)

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