



Belgian Malts that Make Your Beer So Special

SAVINJSKI GOLDING

BREWING QUALITY

Savinjski Golding is an aroma hop variety, its aroma is very mild and it excels by noble hoppy flavour. Savinjski Golding has a very good storage stability. Beer prepared with this variety has very good organoleptical scores for its bitterness, taste and aroma. Is used in Ale, Lager, Pilsen, IPA.



ORIGIN / HISTORY

Slovenian origin. Savinjski Golding, which belongs to the Fuggles ecotype, is a traditional hop variety in Slovenia.

AGRONOMICS

Medium resistance to downy mildew (on the rootstock weak), good resistance to powdery mildew.

ACID COMPONENTS

Alpha Acids	2.8 – 5.5% w/w
Beta Acids	2.0 – 3.0% w/w
Cohumulone	25 - 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.3 - 1.0 mls/100 grams
Caryophyllene	9 - 11% of whole oil
Farnesene	2 - 5% of whole oil
Humulene	34 - 38% of whole oil
Myrcene	27- 33% of whole oil

Type Leaf Hops



Possible Substitutions: Saaz, Fuggle, Tettnang



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB