



*Belgian Malts that Make Your Beer So Special*

## **WGV (WHITBREADS GOLDING VARIETY)**

### **BREWING QUALITY**

Provides excellent aromatic notes, along with a very low cohumulone content. Used in English Ales.



### **ORIGIN / HISTORY**

UK origin. WGV is an open pollinated seedling of Bates Brewer that was on a farm at Beltring in Kent, later bought by the Whitbread Beer Company.

### **AGRONOMICS**

Susceptible to downy and powdery mildew but shows a small degree of tolerance to Verticillium Wilt.

### **ACID COMPONENTS**

Alpha Acids	4 – 8% w/w
Beta Acids	2.0 – 2.7% w/w
Cohumulone	34% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	0.8 – 1.2 mls/100 grams
Caryophyllene	13% of whole oil
Farnesene	2.1% of whole oil
Humulene	41 - 48% of whole oil
Myrcene	26% of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Goldings, Sovereign, Challenger



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