



WGV ORGANIC (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. Very similar to Goldings but not quite as delicate, with a hoppier more robust aroma and containing more alpha.

AGRONOMICS

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

ACID COMPONENTS

Alpha Acids	5 – 8% w/w
Beta Acids	2.0 – 2.7% w/w
Cohumulone	32 - 43% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 – 1.2 mls/100 grams
Caryophyllene	13% of whole oil
Farnesene	1 - 2% of whole oil
Humulene	38 - 42% of whole oil
Myrcene	24 - 27% of whole oil

Type Leaf Hops



Possible Substitutions: East Kent Goldings, Fuggles



Castle Malting - True Brewers know why!