



*Belgian Malts that Make Your Beer So Special*

# ORGANIC BREWER'S GOLD



## **BREWING QUALITY**

A well-tried and tested bitter hop. Brewers Gold has a high resin content and gives a well-balanced bitterness which is ideally complimented by a late aroma hop in Lager beers. When used in organic cask conditioned ales, can give some very interesting fruity and spicy characteristics.



## **ORIGIN / HISTORY**

UK/German origin. Brewers Gold and Bullion were two of the first varieties developed from a breeding programme circa 1917 by Professor Salmon in England. It is now grown mainly in Southern Germany.

## **AGRONOMICS**

Low resistance to wilt and powdery mildew. Alpha acid contents are greatly influenced by environmental conditions and therefore can vary quite significantly from year to year.

## **ACID COMPONENTS**

Alpha Acids	6 – 9% w/w
Beta Acids	3.1% w/w
Cohumulone	40 - 48% of alpha acids

**Type T90 Hop Pellets**



## **OIL COMPONENTS**

Total Oil	2.0 mls/100 grams
Caryophyllene	7.3% of whole oil
Farnesene	0% of whole oil
Humulene	30% of whole oil
Myrcene	38.5% of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Organic Pioneer, Northdown, Northern Brewer

# Castle Malting - True Brewers know why!

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