



*Specialty Malts that Make Your Beer So Special*

## **Brewers Gold Organic**

### **BREWING QUALITY**

Bittering hop. Brewers Gold has a high resin content and gives a well-balanced bitterness which is complimented by a late aroma hop in Lager beers. Has balanced aromas with spicy and fruity notes, and with a black currant dominance. It lends itself to experiments with late hopping, and even dry hopping.



### **ORIGIN / HISTORY**

Brewers Gold was developed from a breeding programme circa 1917 by Professor Salmon in England. His aim was to combine the high resin content of American hops with European style aroma, Brewers Gold is an open pollinated seedling of a wild Manitoba hop plant and was first produced in 1919.

### **AGRONOMICS**

Resistant to verticillium wilt, moderately resistant to downy mildew

### **ACID COMPONENTS**

Alpha Acids	5 - 11% w/w
Beta Acids	2.5 - 6.5% w/w
Cohumulone	40 - 48% w/w

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.5 - 3.0 ml/100 grams
Caryophyllene	6.5% of whole oil
Humulene	12 - 18% of whole oil
Myrcene	40 - 60% of whole oil
Farnesene	<1% w/w
Linalool	4 mg/100g

**Type Leaf Hops**



**Possible Substitutions:** Bullion, Cascade Galena, Bramling Cross, Northern Brewer

# **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](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com) Registered Tournai 79754; VAT: BE0455013439;

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

