ORGANIC FIRST GOLD

BREWING QUALITY
The variety is very suitable both as a general kettle hop and also for late and dry hopping in all types of organic beer. Organic First Gold has good aroma and bittering qualities, much of the flavour of WGV seems to have been retained but with an added extra citrus quality; produces a well-balanced bitterness and a fruity, slightly spicy note in organic ales. An orangey quality has been observed in many organic beers brewed using this variety.

ORIGIN / HISTORY
UK origin. A dwarf hop bred at Wye College, on extensive farm trials in 1995. First Gold is from a cross-pollination of WGV with a dwarf male.

AGRONOMICS
Reasonable tolerance to Verticillium Wilt which seems to have been inherited from its WGV parent. Susceptible to downy mildew, resistant to powdery mildew.

ACID COMPONENTS
- Alpha Acids: 7 – 11% w/w
- Beta Acids: 3.0 – 4.1% w/w
- Cohumulone: 33% of alpha acids

OIL COMPONENTS
- Total Oil: 0.7 – 1.3 mls/100 grams
- Caryophyllene: 6.0% of whole oil
- Farnesene: 1.5% of whole oil
- Humulene: 19% of whole oil
- Myrcene: 36.0% of total oil

Possible Substitutions: Boadicea, Northdown, Challenger