



Specialty Malts that Make Your Beer So Special

FUGGLE

BREWING QUALITY

A hop long associated with typical English Ale brewing. Fuggle has typical English flavour, frequently blended with Goldings to improve "drinkability" of the beer, and adding roundness and fullness to the palate. This robust hop contributes all the essential characteristics of flavour, aroma and balanced bitterness to ales, particularly as its relatively low alpha acid content requires a high hopping rate to achieve desired bitterness levels. Sometimes used as a distinctive dry hop. Typical usage: All English style Ales, Belgian Ale, Amber, Stout, ESB, Lambic.



ORIGIN / HISTORY

German origin. A chance seedling raised in England at about the turn of the 20th century.

AGRONOMICS

Some resistance to downy mildew. Sensitive to Verticillium wilt.

ACID COMPONENTS

Alpha Acids	4.1 – 5.5% w/w
Beta Acids	2 – 3% w/w
Cohumulone	25 – 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.5 – 1.0 mls/100 grams
Caryophyllene	2.8 – 3.5% of whole oil
Farnesene	5 - 7% of whole oil
Humulene	30 - 35% of whole oil
Myrcene	24 - 30% of whole oil

Type Leaf Hops



Possible Substitutions: Progress, Willamette, Goldings, Sovereign



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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