



Specialty Malts that Make Your Beer So Special

FUGGLE FR

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

France 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!

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