ORGANIC GOLDINGS

BREWING QUALITY
Considered to have the best typically English flavor; much in demand for kettle hopping, late hopping and dry hopping. Used in all English-style beers, especially all Bitters and Pale Ale, Belgian-Style Ales, Barley Wine.

ORIGIN / HISTORY
UK and BE origin. An old, long established English variety originating in Kent; the name Goldings covers a group of similar varieties variously known as Cobbs, Amos’ Early Bird, Eastwell, Bramling, Canterbury and Mathon.

AGRONOMICS
Sensitive to Wilt; susceptible to both powdery and downy mildew.

ACID COMPONENTS
- Alpha Acids: 4 – 8% w/w
- Beta Acids: 2.0 – 2.8% w/w
- Cohumulone: 23 – 25% of alpha acids

OIL COMPONENTS
- Total Oil: 0.8 – 1.0 mls/100 grams
- Caryophyllene: 15% of whole oil
- Farnesene: 0.4% of whole oil
- Humulene: 45% of whole oil
- Myrcene: 25% of whole oil

Possible Substitutions: East Kent Golding, Progress

Type T90 Hop Pellets

Type Leaf Hops