WGV (WHITBREADS GOLDING VARIETY)

BREWING QUALITY
Provides excellent aromatic notes, along with a very low cohumulone content. Used in English Ales.

ORIGIN / HISTORY
UK origin. WGV is an open pollinated seedling of Bates Brewer that was on a farm at Beltring in Kent, later bought by the Whitbread Beer Company.

AGRONOMICS
Susceptible to downy and powdery mildew but shows a small degree of tolerance to Verticillium Wilt.

ACID COMPONENTS
- Alpha Acids: 4 – 8% w/w
- Beta Acids: 2.0 – 2.7% w/w
- Cohumulone: 34% of alpha acids

OIL COMPONENTS
- Total Oil: 0.8 – 1.2 mls/100 grams
- Caryophyllene: 13% of whole oil
- Farnesene: 2.1% of whole oil
- Humulene: 41 - 48% of whole oil
- Myrcene: 26% of whole oil

Possible Substitutions: Goldings, Sovereign, Challenger