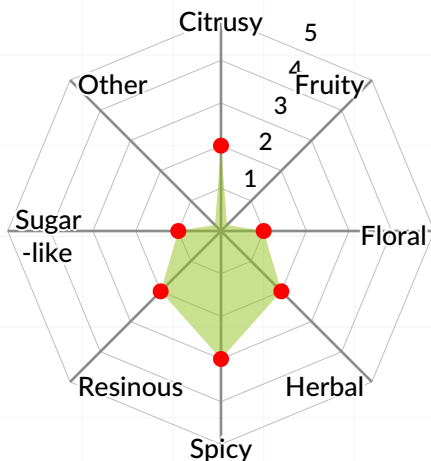


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

spicy, earthy, herbal

## GENETIC 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.

## AGRONOMIC ASPECTS

### GROWING

Maturity	Medium to Late
Main Growing Country	UK
Acreage (ha)	133

### RESISTANCE AGAINST DISEASES

Wilt diseases	Susceptible
Downy mildew	Susceptible
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	4.0 - 7.0
Beta-Acid %	2.0 - 3.0
Co-Humulone % rel.	23 - 25
Hard Resins : Alpha-Acid	0.38 - 0.86

### POLYPHENOLES

Xanthohumol (EBC 7.7)	0.1 - 0.2
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### AROMA COMPONENTS

Total Oils (ml/100g)	0.6 - 1.0
Beta-Caryophyllene: Humulene	0.30 - 0.39
Farnesene % of total Oil	0.00 - 4.50
Linalool % of total Oil	1.0 - 1.1

## HOP ALTERNATIVES

### BREWHOUSE

First Gold

### DRY HOPPING

First Gold

## HOPS HOTLINE

800.339.8710