



- ❖ **Hop Variety:** **Goldings**
- ❖ **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.
- ❖ **Maturity:** Early – late depending on type
- ❖ **Yield:** 1675 kgs/ha (1477 lbs/acre)
- ❖ **Disease Reaction:** Sensitive to Wilt; susceptible to both powdery and downy mildew
- ❖ **Cone Structure:** Medium
- ❖ **Quality:**
- **Aroma** Excellent, delicate and much admired by brewers
 - **Storage Stability** Good
- ❖ **HPLC Data:**
- **Alpha-Acids** 4.5 – 6.5% w/w
 - **Cohumulone** 23 - 25% of alpha-acids
 - **Beta-Acids** 2.0 – 2.8% w/w
 - **Xanthohumol** Typically 0.23% w/w
- ❖ **Hop Oils:**
- **Total Oil** 0.8 – 1.0% v/w
of which typically:
 - **Myrcene** 25%
 - **Humulene** 45%
 - **Caryophyllene** 15%
 - **Farnesene** 0.4%
 - **Linalool** N/A
- ❖ **Brewing Character:** Considered to have the best typically English flavor; much in demand for kettle hopping, late hopping and dry hopping.

VDS 24/02 issued 31-January-03