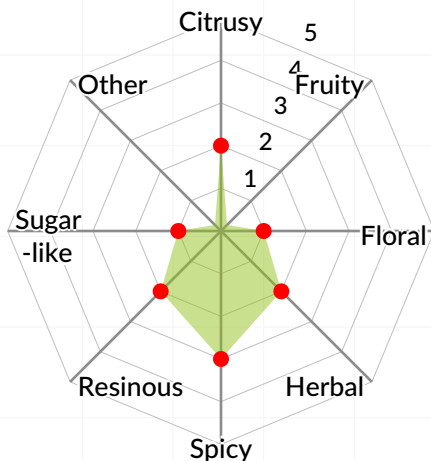


AROMA EVALUATION



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