



Brewers Gold



Use in brewing:

Bittering hop. Brewers Gold has a high resin content and gives a well-balanced bitterness which is complimented by a late aroma hop in Lager beers. When used in cask conditioned ales, can give some very interesting fruity and spicy characteristics

Substitutions:

Bullion, Galena, Bramling Cross

Origin/History:

Brewers Gold was developed from a breeding programme circa 1917 by Professor Salmon in England. His aim was to combine the high resin content of American hops with European style aroma, Brewers Gold is an open pollinated seedling of a wild Manitoba hop plant and was first produced in 1919.

Organic Status:

Also available in Organic

Storage:

Moderate.



Blackcurrant, Lemon, Spicy



France, Germany

Alpha Acid	5-9%
Beta Acid	3.5-6.2%
Cohumulone	40-48
Oil Composition	Myrcene: 45-60% Humulene: 12-18% Farnesene: Trace
Total Oil	1.9-2.3ml/100g
Flavour Intensity	8

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