



Goldings



Use in brewing:

A traditional English aroma variety valued for its smooth (almost sweet), delicate, slightly spicy aroma that produces the classic Golding finish.

As with Fuggles, it forms the basis of many well-known and respected recipes.

Substitutions:

Golding (USA), WGV, EKG

Origin/History:

Goldings have been grown in England for over 100 years and, as with Fuggles, were named after the grower who developed them.

The variety includes clones that differ in maturity and it is therefore possible to spread picking over the whole of the harvest period.

In 1995 Goldings were planted in the USA for the first time, initial results have been good.

Storage:

Moderate



Earthy, Honey, Spicy



UK

Alpha Acid	4-8%
Beta Acid	3-4.1%
Cohumulone	26-32
Oil Composition	Myrcene: 20-35% Humulene: 35-48% Farnesene: Trace
Total Oil	0.4-1.3ml/100g
Flavour Intensity	6