

# East Kent Golding

U.K.

Aroma Hop



Developed from wild Canterbury Whitebine variety in late 1700's and brought to the market in 1790. The aroma has been described as gentle, fragrant, and pleasant and is recognized as having a typical English character. Goldings are also found to be useful for late hopping lagers, when a delicate aroma is required.

<b>Pedigree</b>	<b>Clonal selection in 1790</b>
<b>Aroma</b>	<b>Spicy with some citrus</b>
<b>Alpha Acids*</b>	<b>4.5 - 6.5 %</b>
<b>Beta Acids</b>	<b>1.9 - 2.8 %</b>
<b>Cohumulone</b>	<b>30 - 34 % of alpha acids</b>
<b>Total Oil</b>	<b>0.4 - 0.8 ml/100g</b>
<b>Myrcene</b>	<b>18 - 28 % of total oil</b>
<b>Humulene</b>	<b>34 - 45 % of total oil</b>
<b>Caryophyllene</b>	<b>12 - 17 % of total oil</b>
<b>Farnesene</b>	<b>&lt; 1 % of total oil</b>
<b>Storage Stability</b>	<b>Fair to good</b>

\* Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA