



Fuggle

U.K.

Aroma Hop

Named after the Kent grower that introduced it in 1875 and revered ever since as the classic aroma hop for British Bitters and Pale Ales. The variety is often used in combination with Goldings. Fuggle has typical English aroma whose robust character contributes nicely to beer flavor. Sometimes it is used as a distinctive dry hop.

Pedigree	Land variety
Aroma	Typical English aroma
Alpha Acids*	3.0 - 5.6 %
Beta Acids	2.0 - 3.0 %
Cohumulone	25 - 30 % of alpha acids
Total Oil	0.7 - 1.4 ml/100g
Myrcene	24 - 28 % of total oil
Humulene	33 - 38 % of total oil
Caryophyllene	9 - 13 % of total oil
Farnesene	5 - 7 % of total oil
Storage Stability	Fair

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