



## AROMA PROFILE

U.S. Goldings are the descendants of the well-known English variety, East Kent Goldings. They were first cultivated in British Columbia and then made their way to Washington State and Oregon in the early 1990s. There are agronomic challenges in growing Goldings, but the “typical” English aroma profile continues to fuel demand for this hop.

### PEDIGREE

Descended from East Kent Golding.

### RECOMMENDED BEER STYLES

Bitter, Pale Ale, Belgian IPA, Barley Wine, Imperial Stout, Red Ale, Irish Stout, American Pale Ale.

### KEY FLAVORS



Lemon,  
Tangerine



Apricot,  
Cherry



Black Pepper

<b>Alpha Acids*</b>	4 – 6%
<b>Beta Acids</b>	2 – 3%
<b>Total Oil</b>	0.4 – 1.0 ml/100g

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

### TOTAL OIL COMPOSITION

<b>Myrcene</b>	25 – 35%
<b>Humulene</b>	35 – 45%
<b>Caryophyllene</b>	13 – 16%
<b>Cohum</b>	25 – 28%
<b>HSI</b>	0.316

Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 7.1.2)