



## UK KENT GOLDING

**Pedigree** The Goldings are the traditional Old English hop. Develops by clonal selection from 1790 on starting from Canterbury Whitebine.

**Maturity** Early mid and late maturing sub-varieties exist.

**Yield** 1500 - 1800 ka./ha. or 1350 - 1600 lb./ac.

**Growth Habit** Ranges from vigorous growth types to fewer strong forms.

**Disease/Pest Susceptibility** Sensitive to downy mildew. As a group the Goldings are unique in their high level of sensitivity to Hop Mosaic Virus.

**Pickability/Drying/Baling** Tendency to shatter especially if too dry.

**Cone-Structure** Fairly loose and lax, medium to large in size.

**Lupulin** Quite small amounts, pale yellow in color.

**Aroma** Gentle, fragrant and pleasant.

**Alpha Acid** 4 - 5.5% w/w

**Beta Acid** 2 - 3.5% w/w

**Cohumulone** 20 - 25% of alpha acids

**Storageability** 65 - 80% alpha acids remaining after 6 months storage at 20°C

**Total Oil** 0.6 - 1.0 mls/100 grams

**Myrcene** 20 - 26% of whole oil

**Humulene** 42 - 48% of whole oil

**Carophyllene** 12 - 16% of whole oil

**Farnesene** <1% of whole oil



**General Trade Perception** The classic English Ale hop which has been used extensively in kettle hopping and for dry hopping.

**Possible Substitutions** US Golding, Whitbread Golding, UK Progress

**Typical Beer Styles** All English style Ales, Belgian-Style Ales

**Additional Information** Traded as East-Kent Goldings, if grown in East Kent, Kent Goldings if grown in mid-Kent, and Goldings if grown elsewhere.

**Typical Hop Use** Aroma