



# East Kent Goldings



#### Use in brewing:

Aroma hop.

Sweet, smooth and honey-like bittering characteristics. Good for bittering and late hopping.

#### Substitutions:

Goldings, WGV

#### Origin/History:

Synonymous with English Goldings, East Kent Goldings are a quintessentially British Hop with gentle aromas traditional of English Hops. Developed from the Canterbury Whitebine variety in the late 1700's, they are grown exclusively in East Kent by a handful of growers since 1838.

#### Storage:

Moderate.



Spice, Honey, Earthy



UK

Alpha Acid	5-8%
Beta Acid	1.9-3%
Cohumulone	26-32
Oil Composition	Myrcene: 25%   Humulene: 36%   Farnesene: Trace
Total Oil	0.4-0.8ml/100g
Flavour Intensity	6

[www.wellhopped.com](http://www.wellhopped.com)