



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.



Earthy, Honey, Spicy



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