



Ernest



Use in brewing:

Dual hop. It has clear “New World” characteristics producing a complex flavour with fruity notes, especially apricot, citrus and spice.

Substitutions:

None

Origin/History:

Ernest is named after its breeder, Prof Ernest Salmon. It was selected at Wye College, Kent as a seedling under code OZ97a in 1923 from seed collected in 1921 as an open-pollination of Neomex AA7. Used in brewing trials conducted by the Institute of Brewing in 1959 (reported 1960) but considered to be a poor substitute for the control variety, Fuggle, due to its “strong, coarse, American aroma”. It has remained only in the variety collection now at Wye Hops.

Agronomics:

Vigorous tall, conventional variety, producing distinctly long cones. Late maturing. Good tolerance of wilt disease, susceptible to powdery mildew and aphids. Susceptible to downy mildew in the spring.



Apricot, Nectarine, Spice



UK

Alpha Acid	5-7%
Beta Acid	4.5-5%
Cohumulone	50-55
Oil Composition	Myrcene: 55%, Humulene: 10%, Farnesene: Trace
Total Oil	0.7-1.1ml/100g
Flavour Intensity	8