



Faram Fuggle



Use in brewing:

Aroma hop.

The delicate minty, grassy, slightly floral aroma produces a clean, refreshing, full-bodied flavour present in many traditional ales. Before the advent of dual-purpose and high-alpha hops, Fuggle was used as the main copper hop and often complimented by an addition of Golding to give a rounded, full-bodied flavour for which English Ales became famous.

Substitutions:

Fuggle, French Fuggle, Progress, Sovereign, Styrian Golding, Willamette.

Origin/History:

Selected in 2009 as part of the Charles Faram breeding programme, it is not directly related to Fuggle. It is related to WGV and is a low trellis hop.

Agronomics

Faram Fuggle is a low to moderate yielding aroma variety that matures mid-season. It is currently grown in Herefordshire and Worcestershire. Faram Fuggle is tolerant of Downy mildew and resistant to powdery mildew, it has some resistance to Verticillium Wilt.

Storage:

Very good.



Earthy, Grassy, Minty



UK

Alpha Acid

4-7%

Beta Acid	2.2-3.1%
Cohumulone	32-38%
Oil Composition	Myrcene: 24-30% Humulene: 30-38% Farnesene: 3-5%
Total Oil	0.6-1.1ml/100g
Flavour Intensity	6

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