



# First Gold



### Use in brewing:

Dual purpose hop. The variety is very suitable both as a general kettle hop and also for late and dry hopping in all types of beer. Much of the flavour of WGV seems to have been retained but with an added extra citrus quality, produces a well-balanced bitterness and a fruity and slightly spicy note in ales.

### Substitutions:

Willamette, East Kent Goldings, Styrian Goldings, Crystal

### Origin/History:

A dwarf hop bred at Wye College, on extensive farm trials in 1995. First Gold is from a cross-pollination of WGV with a dwarf male. It has a very attractive aroma which some liken to Goldings but with a higher Alpha content than traditional aroma hops.

### Organic Status:

Also available in Organic

### Storage:

Excellent.



Marmalade, Orange, Spicy



UK

Alpha Acid	6-9%
Beta Acid	3-4.1%
Cohumulone	29-34
Oil Composition	Myrcene: 24-38%   Humulene: 20-24%   Farnesene: 1.5-4%
Total Oil	0.7-1.3ml/100g
Flavour Intensity	6