



Fuggles



Organic Status:

Also available in Organic



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, Fuggles were used as the main copper hop and were often complimented by an addition of Golding to give a rounded, full-bodied flavour for which English Ales became famous.

Substitutions:

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

Origin/History:

It is reputed that Mr Fuggle of Brenchley in Kent originally selected this variety as a seedling in 1861. It was finally introduced into commerce about 1875. Fuggle was the dominant hop variety in England for over 70 years until the development of high-alpha varieties made it less economical for bittering purposes. Probably the most famous traditional English aroma variety, Fuggles are also grown in Slovenia as Styrian Golding and the USA as Oregon Fuggle.



Earthy, Grassy, Minty



UK

Alpha Acid	4-7%
Beta Acid	2.2-3.1%
Cohumulone	29-30
Oil Composition	Myrcene: 24-30% Humulene: 30-38% Farnesene: 5-8%
Total Oil	0.7-1.1ml/100g
Flavour Intensity	6