



# WGV



**Use in brewing:**

Aroma hop.

Very similar to Goldings but not quite as delicate, with a hoppier more robust aroma and containing more alpha.

**Substitutions:**

East Kent Goldings, Fuggles

**Origin/History:**

WGV is an open pollinated seedling of Bates Brewer that was on a farm at Beltring in Kent, later bought by the Whitbread Beer Company.

**Storage:**

Good.



Spice, Floral, Earthy



UK, Belgium

Alpha Acid	5-8%
Beta Acid	2-2.7%
Cohumulone	32-43
Oil Composition	Myrcene: 24-27%   Humulene: 38-42%   Farnesene: 1-2%
Total Oil	0.8-1.2ml/100g
Flavour Intensity	7

[www.wellhopped.com](http://www.wellhopped.com)