

# NZ Fuggle

An aroma hop with a distinctive fresh crushed citrus “Mojito” lime character

## Applications

As one would expect, this hop is most often used in British style beers such as bitters, mild, British pale ale, stout, porter, and English style IPA's.

## Breeding

Fuggle Hops were a cornerstone for English brewing during the late 1800's and early 1900's. In 1861, Richard Fuggle selected this variety as a seedling and later introduced it into commerce in the county of Kent in 1875 under his own name. Fuggle is arguably the most famous traditional English aroma variety and it is now grown in the UK, US, NZ and parts of Europe.

## Brewing

Fuggle is the classic English aroma hop and is often used in conjunction with Goldings. It can be used as a main kettle hop to impart a mild, soft grassy/woody, floral aroma. It can also be a nice addition for dry hopping.



## Tech Specs

Alpha Acids	5-6%
Beta Acids	2.5-4%
Total Oil	0.6-0.8 mL/100g
B-Pinene	0.2-0.3%
Myrcene	25-30%
Linalool	0.5-0.7%
Caryophyllene	10-14%
Farnesene	5-7%
Humulene	40-44%
Geraniol	1-1.2%

## Hop Aroma Profile

