

Brewers Gold

Brewer's Gold hops were selected by Ernest Stanley Salmon at Wye College in England in 1919 and were the result of the open pollination of a wild hop sourced from Morden, Manitoba. Despite its initial popularity, the advent of super-alpha hop varieties in the 1980's rendered Brewer's Gold largely redundant from a commercial perspective.

For brewer's wishing to experiment though, Brewer's Gold is still a good choice for late bittering with desirable notes of spice and blackcurrant. It is also nearly identical to sister selection Bullion. Brewer's Gold's main claim to fame is arguably it's direct relation to most modern super-alpha hops. It was used to breed notable varieties like Galena, as well as Nugget, Centennial and many others and is still used for breeding today.

Also Known As

Group

Origin

United Kingdom

Primary Use

Bittering

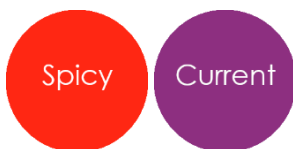
Height

Tall

Supply Restrictions

None

Key Flavours



Spice and blackcurrant.

Beer Styles Guide

Ale, American Pale Ale, Bitter, Barley Wine, Imperial Stout

Growing Information

Season Maturity	Late
Ease of Harvest	Easy
Yield	1760 - 2400 kg/hectare
Wilt Resistance	Tolerant
Powdery Mildew Resistance	-
Downy Mildew Resistance	Moderately Resistant
Hop Mosaic Resistance	Tolerant

Virus Information

Arabis Mosaic Virus	-
Prunus necrotic ringspot virus	-
Hop Stunt Viroid	-
Hop Mosaic Virus	-
Hop Latent Viroid	-

Brewing Values

Alpha Acid	8 - 11%
Beta Acid	4 - 6.5%
Alpha - Beta Ratio	2:1
Hop Storage Index	-
Co-Humulone	40 - 48%
Total Oils	1.5 - 3.0 mL/100g
Myrcene	40 - 60%
Humulene	12 - 18%
Caryophyllene	8 - 12%
Farnesene	0 - 1%

Health Grade

