

Fuggle

Released in 1875 by Mr Richard Fuggle of Brenchley in Kent UK, from a seedling selected in 1861. Fuggle is revered as the classic English aroma hop and is often used in conjunction with Goldings. It can be used as a main copper hop and is also used for dry hopping. Similar to a Styrian Golding, is noted for its distinct European aroma and has enjoyed a long, versatile run.

At its peak nearly 100 years ago Fuggle was known as a dual use hop. Today however, as other higher alpha acid varieties have become more prevalent, it's now more prominently used for its aroma.

Also Known As

Group

Origin
United Kingdom

Primary Use
Aroma

Height
Tall

Supply Restrictions
None

Key Flavours



It has a delicate, minty, grassy, and slightly floral aroma.

Beer Styles Guide

English Ale, American Pale Ale, Lambics, Brown Ale & Stout.

Growing Information

Season Maturity	Early
Ease of Harvest	-
Yield	1008 - 1233 kg/hectare
Wilt Resistance	Sensitive
Powdery Mildew Resistance	Susceptible
Downy Mildew Resistance	Moderately Resistant
Hop Mosaic Resistance	Tolerant

Virus Information

Arabis Mosaic Virus	Negative (2017)
Prunus necrotic ringspot virus	Negative (2017)
Hop Stunt Viroid	Negative (2017)
Hop Mosaic Virus	-
Hop Latent Viroid	Negative (2017)

Brewing Values

Alpha Acid	2.4 - 6.1%
Beta Acid	2.1 - 3.5%
Alpha - Beta Ratio	2:1
Hop Storage Index	-
Co-Humulone	25 - 32%
Total Oils	0.44 - 1.0 mL/100g
Myrcene	15 - 25%
Humulene	30 - 40%
Caryophyllene	11 - 15%
Farnesene	5 - 8%

Health Grade

