

EAST KENT GOLDINGS

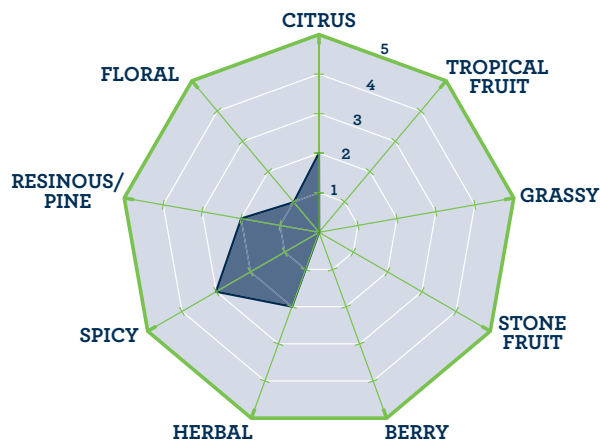
UK



Origin: England. The queen of English hops with a pedigree dating back to 1790, East Kent Goldings is to British brewers what Hallertau Mittelfrüh is to their German colleagues. A premium appellation, East Kent Goldings hops can only come from Kent - Goldings hops grown in other counties are known as UK Goldings.

Usage: Aroma. Regarded for centuries as England's finest hop, EKG has been a spotlight flavor in the profiles of hoppy ales from the British Isles: IPA, pale ale, and bitter. It's used at lower rates to subtle effect in Scottish and other darker, maltier ales.

Aroma & Flavor Characteristics: Flowery with citrus peel or citrus candy overtones and an herbaceous, spring meadow-like undercurrent. Gentle and refined, dry hopping can bring forth its citrus aspects alongside a fresh grassy note.



SENSORY HIGHLIGHTS

Grapefruit
Tropical Fruit
Melon



BREWING VALUES

Alpha Acid Range: 4.0 - 6.5%
Beta Acid Range: 1.9 - 2.8%
Co-Humulone as % of alpha: 20 - 25
Total oils mL/100 gr.: 0.4 - 0.8

OIL FRACTIONS

Myrcene: 27 - 33%
Humulene: 38 - 44%
Caryophyllene: 12 - 16%
Farnesene: <1%



AGRONOMIC DATA

Maturity: Middle
Yield: 1,200 lbs/acre

