

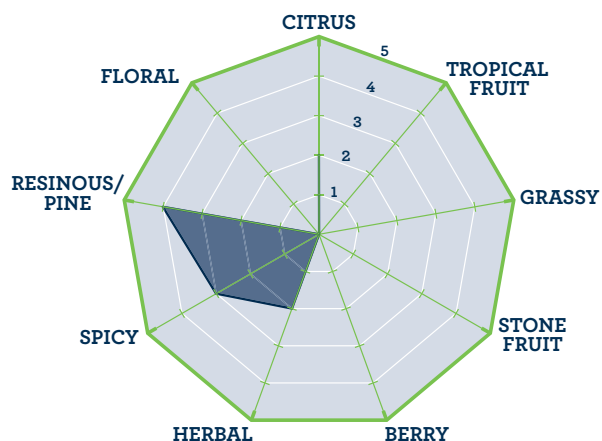
FUGGLE

UK



Origin: England. Selected as a chance seedling back in 1861, Fuggle quickly became a dominant force in English hops. In 1949 it accounted for 78% of its home country's hop acreage. It is named for the grower in Kent who first introduced the variety.

Usage: Aroma. Fuggle is a workhorse hop in terms of style, favored in darker beers like porter, stout, and mild. It adds a classic English signature used alone or as part of a blend for late and dry-hopping English bitter, pale ale, and ESB. Many first-generation American craft brewers incorporated Fuggle in their ground breaking pale ales.



Aroma & Flavor Characteristics: Earthy-sweet and round with warm wood and mild tree fruit aromatics, Fuggle is a pleasingly mild hop. Late additions and dry hop can break towards grassy. Often paired with Goldings.



SENSORY HIGHLIGHTS

Earthy
Floral
Fruit



BREWING VALUES

Alpha Acid Range: 3.0 - 5.6%
Beta Acid Range: 2.0 - 3.0%
Co-Humulone as % of alpha: 25 - 30
Total oils mL/100 gr.: 0.7 - 1.4

OIL FRACTIONS

Myrcene: 25 - 30%
Humulene: 33 - 38%
Caryophyllene: 9 - 13%
Farnesene: 5 - 7%



AGRONOMIC DATA

Maturity: Middle
Yield: 1,200 lbs/acre

