



WGV



Use in brewing:

Aroma hop.
Very similar to Goldings but not quite as delicate, with a hoppier more robust aroma and containing more alpha.

Substitutions:

East Kent Goldings, Fuggles

Origin/History:

WGV is an open pollinated seedling of Bates Brewer that was on a farm at Beltring in Kent, later bought by the Whitbread Beer Company.

Storage:

Good.



Earthy, Herbal, Spicy



UK

Alpha Acid	5-8%
Beta Acid	2-2.7%
Cohumulone	32-43
Oil Composition	Myrcene: 24-27% Humulene: 38-42% Farnesene: 1-2%
Total Oil	0.8-1.2ml/100g
Flavour Intensity	7

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