



## Hopunion CBS, LLC

### UK KENT GOLDING

<b>Pedigree</b>	The Goldings are the traditional Old English hop. Develops by clonal selection from 1790 on starting from Canterbury Whitebine.
<b>Maturity</b>	Early mid and late maturing sub-varieties exist
<b>Yield</b>	1500 – 1800 ka./ha. or 1350 – 1600 lb./ac.
<b>Growth Habit</b>	Ranges from vigorous growth types to fewer strong forms
<b>Disease/Pest Susceptibility</b>	Sensitive to downy mildew. As a group the Goldings are unique in their high level of sensitivity to Hop Mosaic Virus.
<b>Pickability/Drying/Baling</b>	Tendency to shatter especially if too dry
<b>Cone-Structure</b>	Fairly loose and lax, medium to large in size
<b>Lupulin</b>	Quite small amounts, pale yellow in color
<b>Aroma</b>	Gentle, fragrant and pleasant
<b>Alpha Acids</b>	4 – 5.5% w/w
<b>Beta Acids</b>	2 – 3.5% w/w
<b>Co-Humulone</b>	20 – 25% of alpha acids
<b>Storageability</b>	65 – 80% alpha acids remaining after 6 months storage at 20° C
<b>Total Oil</b>	0.6 – 1.0 mls/100 grams
<b>Myrcene</b>	20 – 26% of whole oil
<b>Humulene</b>	42 – 48% of whole oil
<b>Caryophyllene</b>	12 – 16% of whole oil
<b>Farnesene</b>	<1% of whole oil
<b>General Trade Perception</b>	The classic English Ale hop which has been used extensively in kettle hopping and for dry hopping.
<b>Possible Substitutions</b>	US Golding, Whitbread Golding, UK Progress
<b>Typical Beer Styles</b>	All English style Ales, Belgian-Style Ales
<b>Additional Information</b>	Traded as East-Kent Goldings, if grown in East Kent, Kent Goldings if grown in mid-Kent, and Goldings if grown elsewhere.
<b>Personal Notes:</b>	