



- ❖ **Hop Variety:** ***English Fuggle***
- ❖ **Origin:** First propagated in the 1860's from a plant found growing naturally in Kent, England.
- ❖ **Maturity:** Early-mid season
- ❖ **Yield:** 1400 kgs/ha (1235 lbs/acre)
- ❖ **Disease Reaction:** Very sensitive to wilt; susceptible to powdery mildew but shows some resistance to downy mildew
- ❖ **Cone Structure:** Tight, medium sized cones
- ❖ **Quality:**
- **Aroma** Excellent aroma very typical of traditional British ales
 - **Storage Stability** Good
- ❖ **HPLC Data:**
- **Alpha-Acids** 4.0 – 5.5% w/w
 - **Cohumulone** 30 - 33% of alpha-acids
 - **Beta-Acids** 2.2 – 3.1% w/w
 - **Xanthohumol** Typically 0.21% w/w
- ❖ **Hop Oils:**
- **Total Oil** 0.7 – 1.1% v/w
of which typically:
 - **Myrcene** 25%
 - **Humulene** 38%
 - **Caryophyllene** 13%
 - **Farnesene** 6%
 - **Linalool** N/A
- ❖ **Brewing Character:** This most revered and famous of all English hops produces a robust, full and rounded flavor, particularly popular in ales. It is often used for dry hopping in cask ales.

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