



- ❖ **Hop Variety:** ***Whitbread Golding Variety***
- ❖ **Origin:** Selected as a seedling in 1911 from a little known variety called Bates' Brewer; it was eventually named after the brewery which owned the farm.
- ❖ **Maturity:** Early-mid season
- ❖ **Yield:** 1350 – 1450 kgs/ha (1190–1278 lbs/acre)
- ❖ **Disease Reaction:** Tolerant to wilt; susceptible to both powdery and downy mildew
- ❖ **Cone Structure:** Medium cones
- ❖ **Quality:**
- **Aroma** Distinctive and fruity
 - **Storage Stability** Good
- ❖ **HPLC Data:**
- **Alpha-Acids** 5.5 – 7.5% w/w
 - **Cohumulone** 33 - 35% of alpha-acids
 - **Beta-Acids** 2.0 – 2.7% w/w
 - **Xanthohumol** n/a
- ❖ **Hop Oils:**
- **Total Oil** 0.8 – 1.2% v/w
of which typically:
 - **Myrcene** 27%
 - **Humulene** 42%
 - **Caryophyllene** 13%
 - **Farnesene** 2.1%
 - **Linalool** N/A
- ❖ **Brewing Character:** Produces a sweet, fruity flavor with a mild, clean bitterness; more robust flavor than Goldings.

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