

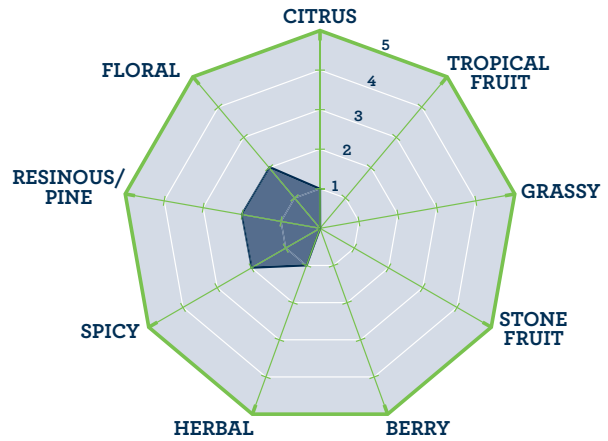
WGV

UK



Origin: England. Selected in 1911 on a Kent hop farm owned by the Whitbread Brewery. Whitbread Goldings Variety was released in 1953 and thereafter widely planted in the UK. Despite its name, WGV likely has Fuggle parentage.

Usage: Dual use. Although often used for its distinctive flavor and aroma in a range of traditional English and Scottish ales, WGV delivers good bittering potential for everything from milds and Scottish ale to bitter and pale ales. Its bitterness is consistently described as clean and crisp.



Aroma & Flavor Characteristics:

Fragrantly woody with overtones of fresh garden herbs and green fruit, thanks to good proportions of humulene and farnesene.



SENSORY HIGHLIGHTS

Herbal
Fruity
Earthy



BREWING VALUES

Alpha Acid Range: 5.0 - 7.5%
Beta Acid Range: 2.5 - 3.5%
Co-Humulone as % of alpha: 35 - 39
Total oils mL/100 gr.: 0.8 - 1.2

OIL FRACTIONS

Myrcene: 20 - 30%
Humulene: 35 - 42%
Caryophyllene: 11 - 15%
Farnesene: 1 - 2%



AGRONOMIC DATA

Maturity: Early to middle
Yield: Low

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