

FIRST GOLD



Widely used in Europe, this dwarf hop was developed by Wye College and is beginning to penetrate the US market.

It is a very versatile hop that can be used in a wide variety of beers. It can be added in dry hopping or at just about any point in the brewing process. It is a hop with aromas that some compare to Golding, but with a hint of citrus and a very balanced bitterness.



TYPE OF HOPS

Dual

FORM

Pellets

ORIGIN

US

ACIDS

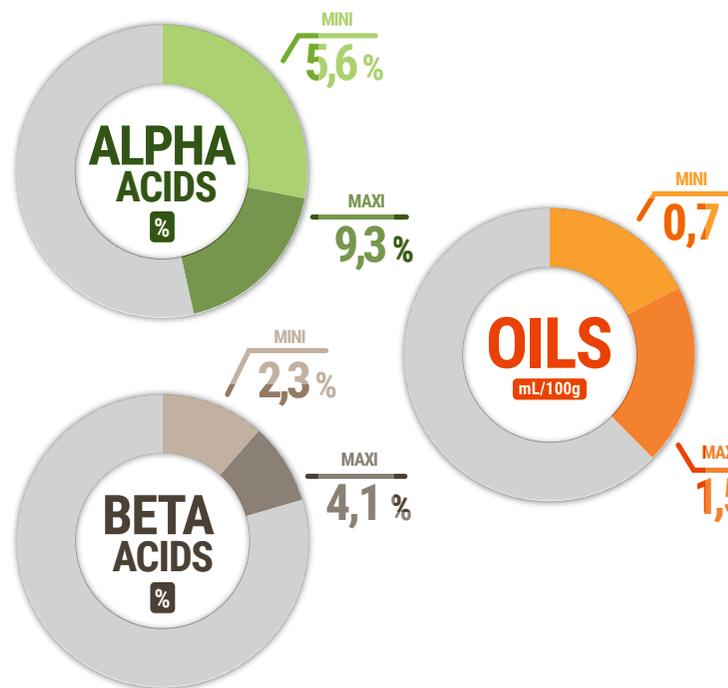
Alpha: 5,6 - 9,3
Beta: 2,3 - 4,1
Cohumulone: 31 - 36%

CUMULATIVE OILS

0,7 - 1,5ml/100g

POSSIBLE SUBSTITUTES

Challenger East Kent
Golding, Northdown,
Styrian Golding, Willamette



USE

Porter, IPA, Amber Ale, Wheat

CHARACTERISTICS

Spices, Cinnamon, Orange, White flowers



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