

BarthHaas East Kent Golding

Great Britain



DESCRIPTION

East Kent Golding was bred from a wild Canterbury variety in the late 1700s and brought to the market in 1790. It is recognised as having the most typical English aroma and is thus used for copper-hopping and dry hopping of traditional ales. Goldings are also found to be useful for late hopping lagers, when a delicate aroma is required.

KEY FLAVORS



ANCESTRY

from wild Canterbury Whitebine variety

ANALYSES

CULTIVATION AREA	Great Britain
ALPHA-ACIDS*	4.5 - 6.5 %
BETA-ACIDS	1.9 - 2.8 %
TOTAL OIL	0.4 - 0.8 ML/100G
MYRCENE	18 - 28 %
LINALOOL	0.5 - 0.8 %

*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe, by spectrophotometry (ASBC Hops-6) in the USA. Oil composition is determined by gas chromatography (ASBC Hops-17, EBC 7.12).

AROMA PROFILE

