

# BarthHaas Fuggles

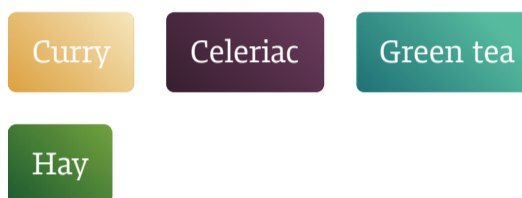
Great Britain



## DESCRIPTION

Named after the Kent grower that introduced it in 1875 and revered ever since as the classic aroma hop for British Bitters and Pale Ales, this robust hop contributes all the essential characteristics of flavour, aroma and balanced bitterness to ales. Fuggles is often used in combination with Goldings to improve “drinkability” of the beer and add roundness and fullness to the palate, it is sometimes used as a distinctive dry hop.

## KEY FLAVORS



## ANCESTRY

Land variety

## ANALYSES

<b>CULTIVATION AREA</b>	Great Britain
<b>ALPHA-ACIDS*</b>	3 - 5.6 %
<b>BETA-ACIDS</b>	2 - 3 %
<b>TOTAL OIL</b>	0.7 - 1.4 ML/100G
<b>MYRCENE</b>	24 - 28 %
<b>LINALOOL</b>	0.5 - 0.7 %

\*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

