



FIRST GOLD

Brewing Quality: The variety is very suitable both as a general kettle hop and also for late and dry hopping in all types of beer. First Gold has good aroma and bittering qualities; much of the flavour of WGV seems to have been retained but with an added extra citrus quality. It produces a well-balanced bitterness and a fruity, slightly spicy note in ales. An orangey quality has been observed in many beers brewed using this variety.

Origin/History: A dwarf hop bred at Wye College, on extensive farm trials in 1995. First Gold is from a cross-pollination of WGV with a dwarf male. It has a very attractive aroma which some liken to Goldings but with a higher Alpha content than traditional aroma hops.

Agronomics: First Gold crops with a larger number of medium-sized cones and yields well on the trial sites. Reasonable tolerance to Verticillium Wilt which seems to be inherited from its WGV parent. Susceptible to Downy mildew, resistant to Powdery mildew.

Alpha Acid %: 14-16

Alpha Beta Ratio: 2.2:1

Beta Acid %: 3.0-4.1

Co-humulone (%A.Acid): 33

Total Oil %: 0.7-1.3

