



WILLAMETTE VALLEY HOPS, LLC

## HOP VARIETY DATA SHEET

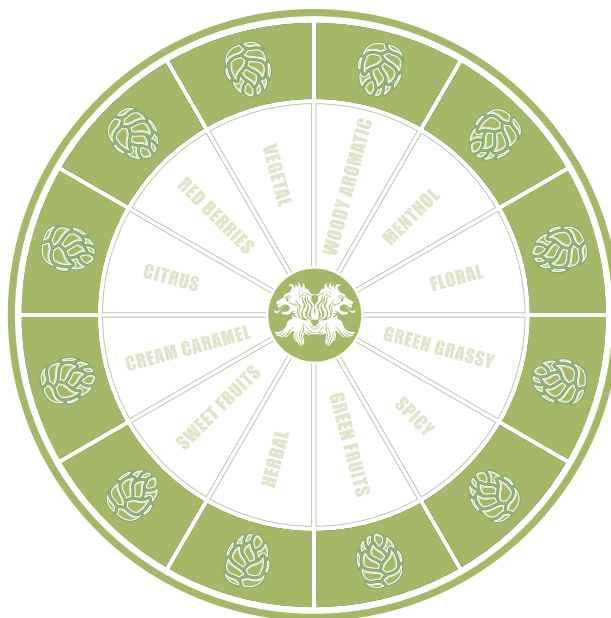
# Fuggle

U.K. AROMA HOP



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. The variety is often used in combination with Goldings. Fuggle has typical English aroma whose robust character contributes nicely to beer flavor. Sometimes it is used as a distinctive dry hop.

| Pedigree          | Land variety            |
|-------------------|-------------------------|
| Aroma/Flavor      | Typical English aroma   |
| Alpha Acids*      | 3.0 - 5.6%              |
| Beta Acids        | 2.0 - 3.0%              |
| Cohumulone        | 25 - 30% of alpha acids |
| Total Oil         | 0.7 - 1.4 ml/100g       |
| Myrcene           | 24 - 28% of total oil   |
| Humulene          | 33 - 38% of total oil   |
| Caryophyllene     | 9 - 13% of total oil    |
| Farnesene         | 5 - 7% of total oil     |
| Storage Stability | Fair                    |



Varieties subject to availability. Contact your Territory Manager to place your order.

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