

Fuggle

UK

Vermouth
Curry
Celeriac
Green tea
Hay

Named after a Kent grower who introduced Fuggle in 1875, Fuggle revered ever since as the classic aroma hop for British Bitters and Pale Ales, often used in combination with Goldings. Fuggle has typical English flavour, frequently blended with Goldings to improve „drinkability“ of the beer, and adding roundness and fullness to the palate.



Analytical values

Type	Aroma
Growing Area	UK
Lineage	Land variety
α -acids*	3.0 - 5.6 %
β -acids	2.0 - 3.0 %
Total Polyphenols	No data
Total oils	0.7 - 1.4 ml/100g
Myrcene	24.0 - 28.0 % of total
Linalool	0.5 - 0.7 % of total

The analytical values are typical for the variety at the time of harvest, but may vary according to crop year, growing region, grower and degree of ageing.

*The alpha content is determined by means of spectrophotometric analyses.