



FUGGLE

Brewing Quality: The delicate, minty, grassy, slightly floral aroma produces a clean, refreshing, full-bodied flavour present in many traditional ales. Before the advent of dualpurpose and high-alpha hops, Fuggles were used as the main copper hop and were often complimented by an addition of Golding to give a rounded, fullbodied flavour for which English Ales became famous.

Origin/History: It is reputed that Mr Fuggle of Brenchley in Kent originally selected this variety as a seedling in 1861. It was finally introduced into commerce about 1875. Fuggle was the dominant hop variety in England for over 70 years until the development of high-alpha varieties made it less economical for bittering purposes. Probably the most famous traditional English aroma variety, Fuggles are also grown in Slovenia as Styrian Golding and the USA as Oregon Fuggle.

Agronomics: Fuggle is a low to moderate yielding aroma variety that matures early to mid-season. It is grown primarily in Herefordshire and Worcestershire after many of the Kent farms became infected with Verticillium Wilt. Several attempts have been made over the years to breed a wilt-resistant Fuggle but with very little success.

Oil Composition

Caryophyllene: 13.38%

Farnesene: 5.72%

Humulene: 38.47%

Myrcene: 25.04%

Selinene: 2.43

Analytical Information

Alpha Acid %: 3-6

Alpha/Beta Ratio: 1.8:1

Beta Acid %: 2.2-3.1

Co-humulone (%A.Acid): 33

Total Oil %: 0.7-1.1

