



Belgian Malts that Make Your Beer So Special

ORGANIC GOLDINGS



BREWING QUALITY

Considered to have the best typically English flavor; much in demand for kettle hopping, late hopping and dry hopping. Used in all English-style beers, especially all Bitters and Pale Ale, Belgian-Style Ales, Barley Wine.



ORIGIN / HISTORY

UK and BE origin. An old, long established English variety originating in Kent; the name Goldings covers a group of similar varieties variously known as Cobbs, Amos' Early Bird, Eastwell, Bramling, Canterbury and Mathon.

AGRONOMICS

Sensitive to Wilt; susceptible to both powdery and downy mildew.

ACID COMPONENTS

Alpha Acids	4 – 8% w/w
Beta Acids	2.0 – 2.8% w/w
Cohumulone	23 – 25% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 – 1.0 mls/100 grams
Caryophyllene	15% of whole oil
Farnesene	0.4% of whole oil
Humulene	45% of whole oil
Myrcene	25% of whole oil

Type Leaf Hops



Possible Substitutions: East Kent Golding, Progress



Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: +32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB