



Belgian Malts that Make Your Beer So Special

PROGRESS

BREWING QUALITY

Similar flavor to Fuggle but slightly sweeter and usually providing a softer, more mellow bitterness; acceptable, cost effective replacement for Fuggle. Is used in Ale, Bitter, ESB, Porter.



ORIGIN / HISTORY

UK origin. Developed at Wye College in 1951 from WGV and released in 1964 as a wilt-tolerant alternative to Fuggle.

AGRONOMICS

Tolerant to wilt; susceptible to both powdery and downy mildew.

ACID COMPONENTS

Alpha Acids	4 – 8% w/w
Beta Acids	1.8 – 2.7% w/w
Cohumulone	25 - 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.5 – 0.8 mls/100 grams
Caryophyllene	14% of whole oil
Farnesene	0.12% of whole oil
Humulene	47% of whole oil
Myrcene	26% of whole oil

Type Leaf Hops



Possible Substitutions: Goldings, Fuggles



Castle Malting - True Brewers know why!