



Belgian Malts that Make Your Beer So Special

WGV (WHITBREADS GOLDING VARIETY)

BREWING QUALITY

Provides excellent aromatic notes, along with a very low cohumulone content. Used in English Ales.



ORIGIN / HISTORY

UK origin. WGV is an open pollinated seedling of Bates Brewer that was on a farm at Beltring in Kent, later bought by the Whitbread Beer Company.

AGRONOMICS

Susceptible to downy and powdery mildew but shows a small degree of tolerance to Verticillium Wilt.

ACID COMPONENTS

Alpha Acids	4 – 8% w/w
Beta Acids	2.0 – 2.7% w/w
Cohumulone	34% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 – 1.2 mls/100 grams
Caryophyllene	13% of whole oil
Farnesene	2.1% of whole oil
Humulene	41 - 48% of whole oil
Myrcene	26% of whole oil

Type Leaf Hops



Possible Substitutions: Goldings, Sovereign, Challenger



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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