



Savinjski Golding

**Use in brewing:**

Aroma hop. Subtle aromas that add earthy sometimes peppery characteristics to a brew.

Substitutions:

Fuggle, Willamette, Styrian Golding (Bobek)

Origin/History:

The name of this hop is confusing as it is actually a Fuggle and not a Golding.

Agronomics:

A fairly low yielding hop with an early season maturity. This hop is resistant to specifically mildew.

Storage:

Good



Lemon, Floral, Earthy



Slovenia, France

Alpha Acid	2-4%
Beta Acid	2-3%
Cohumulone	25-30
Oil Composition	Myrcene: 27-33%, Humulene: 34-38%, Farnesene: 2-5%
Total Oil	0.5-1.0ml/100g
Flavour Intensity	6