

FUGGLE

VARIETY INFORMATION



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Genetic Origin	
Seedling selected in 1875 in England.	

Agronomic Aspects

Growing	
Classification	Aroma
Yield (kg/ha)	1,200 - 1,400
Maturity	Early
Main growing country	UK
Acreage (ha)	42
Resistance against Diseases	
Wilt diseases	Susceptible
Downy mildew	Tolerant
Powdery mildew	Susceptible

Chemical Ingredients

Bitter Components	
Alpha acid %	3.0 - 6.0
Beta acid %	2.0 - 3.0
Cohumulone % rel.	30 - 33
Hard resins : alpha acid	0.35 - 0.53
Polyphenoles	
Total polyphenoles	2.6
Xanthohumol	0.1 - 0.2
Aroma Components	
Total oils (ml/100g)	0.7 - 1.2
Beta-caryophyllene: Humulene	0.30
Farnesene % of total oil	5.0 - 6.0

Aroma Evaluation (Smell of Raw Hops, 0-5)

Aroma Specification	mild, grassy, mint, earthy				
Fruity					
Floral					
Citrusy	■■■■■				
Spicy	■■■■■				
Earthy / resinous	■■■■■				
Herbal	■■■■■				
Sugar-like					

Substitutes

Brewhouse	Dry Hopping
Styrian Golding (Celeia), Willamette	Progress, Sovereign

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