

# FIRST GOLD

## VARIETY INFORMATION



[www.hopsteiner.com](http://www.hopsteiner.com)

### Genetic Origin

A dwarf hop bred at Wye College from a cross pollination of WGV with a dwarf male; released in the late nineties it has successfully progressed from trial plots into full production.

### Agronomic Aspects

| Growing                     |              |
|-----------------------------|--------------|
| Classification              | Aroma        |
| Yield (kg/ha)               | 1,750 - 0    |
| Maturity                    | Medium Early |
| Main growing country        | UK           |
| Resistance against Diseases |              |
| Wilt diseases               | Tolerant     |
| Downy mildew                | Susceptible  |
| Powdery mildew              | Resistant    |

### Chemical Ingredients

| Bitter Components            |             |
|------------------------------|-------------|
| Alpha acid %                 | 6.0 - 10.0  |
| Beta acid %                  | 3.0 - 4.0   |
| Cohumulone % rel.            | 32 - 35     |
| Hard resins : alpha acid     | 0.24 - 0.30 |
| Polyphenoles                 |             |
| Xanthohumol                  | 0.2 - 0.3   |
| Aroma Components             |             |
| Total oils (ml/100g)         | 0.7 - 1.3   |
| Beta-caryophyllene: Humulene | 0.30        |
| Farnesene % of total oil     | 0.0 - 1.0   |

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

| Aroma Specification | red berries, herbal, orange, citrusy |   |   |  |  |
|---------------------|--------------------------------------|---|---|--|--|
| Fruity              | ■                                    | ■ |   |  |  |
| Floral              | ■                                    | ■ |   |  |  |
| Citrusy             | ■                                    | ■ |   |  |  |
| Spicy               | ■                                    |   |   |  |  |
| Earthy / resinous   | ■                                    | ■ |   |  |  |
| Herbal              | ■                                    | ■ | ■ |  |  |
| Sugar-like          | ■                                    | ■ |   |  |  |

### Substitutes

| Brewhouse    | Dry Hopping  |
|--------------|--------------|
| Golding (UK) | Golding (UK) |

*Simon H. Steiner, Hopfen, GmbH*

Auhofstraße 18 | D-84048 Mainburg, Germany  
 Tel +49 (0) 87 51-86 05-0 | Fax +49 (0) 87 51-86 05-80  
 E-mail [info@hopsteiner.de](mailto:info@hopsteiner.de)

*S.S. Steiner, Inc.*

655 Madison Avenue, New York, N.Y., 10065, USA  
 Tel +1 212 838-8900 | Fax +1 212 593-4238  
 E-mail [sales@hopsteiner.com](mailto:sales@hopsteiner.com)

*Steiner Hops Limited*

319 A High Street, Epping, Essex CM16 4DA, England  
 Tel +44 (0) 1992 572 331 | Fax +44 (0) 1992 573 780  
 E-mail [enquiries@hopsteiner.co.uk](mailto:enquiries@hopsteiner.co.uk)

*Steiner Asia*

Hopsteiner Trading (Zhuhai) Co., Ltd.  
 Suite 15 C, Jiu Chang Building, No. 8, Hai Zhou Road, Ji Da District,  
 Zhuhai, Guangdong, China 519015  
 Tel +86 756 322-3340 | Fax +86 756 322-3345  
 E-mail [info@hopsteiner.com.cn](mailto:info@hopsteiner.com.cn)



COMMITTED TO THE BREWER