



Belgian Malts that Make Your Beer So Special

CITRA

BREWING QUALITY

Citra is a special aroma hop variety with fairly high alpha acids and total oil contents with a low percentage of cohumulone content. The variety imparts interesting citrus and tropical fruit characters to beer. Is used in IPAs, strong American and Belgian Ales.



ORIGIN / HISTORY

USA origin. Developed by the Hop Breeding Company (a joint venture between John I. Haas, Inc. and Select Botanicals Group, LLC).

AGRONOMICS

The variety produces solid yellow-green hop cones that mature in the first week of September.

ACID COMPONENTS

Alpha Acids	9 – 11% w/w
Beta Acids	3.5 – 4.5% w/w
Cohumulone	22 – 24% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.2 – 2.8 (mls. per 100g dried hops)
Caryophyllene	6 - 8% of whole oil
Farnesene	N/A
Humulene	11 - 13% of whole oil
Myrcene	60 - 65% of whole oil

Type Leaf Hops



Possible Substitutions: unknown



Castle Malting - True Brewers know why!