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

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

Possible Substitutions: unknown