



Belgian Malts that Make Your Beer So Special

CITRA

BREWING QUALITY

Dual purpose hop. Citra features high alpha acid and total oil content with a low percentage of co-humulone. It is one of the top ten aroma varieties for craft brewers imparting distinct citrus and tropical fruit flavors. Is used in India Pale Ale, American Ales, Amber.



ORIGIN / HISTORY

USA origin. Developed by the Hop Breeding Company, Washington in 2007. Bred from four different hops including mittelfruh, East Kent Golding and US Tettnang.

AGRONOMICS

The variety produces solid yellow-green hop cones that mature in the first week of September. Resistant to downy and powdery mildew, as well as verticillium wilt.

ACID COMPONENTS

Alpha Acids	10 - 15% w/w
Beta Acids	3 - 4.5% w/w
Cohumulone	20 - 24% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 - 3 mL/100g
Caryophyllene	5 - 8% of whole oil
Farnesene	<1% of whole oil
Humulene	7 - 13% of whole oil
Myrcene	60 - 70% of whole oil

Type Leaf Hops



Possible Substitutions: Rakau, Chinook, Centennial, Mosaic, Simcoe

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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