



*Belgian Malts that Make Your Beer So Special*

## Godiva

### **BREWING QUALITY**

Aroma hop. Sweet and smooth bittering characteristics. Good for bittering and excels when used in late hopping.

Characteristics: Spicy, White Grape, Tangerine



### **ORIGIN / HISTORY**

UK origin. A daughter of Jester, selected for its aroma, disease resistance and yield.

### **AGRONOMICS**

Moderate.

### **ACID COMPONENTS**

Alpha Acids	6 – 9% w/w
Beta Acids	1.9 – 3% w/w
Cohumulone	25 – 29% of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil	0.4 -0.8 mls/100 grams
Farnesene	1% of whole oil
Humulene	28% of whole oil
Myrcene	45% of whole oil

**Possible Substitutions:** Blanc, Wai-iti



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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