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

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