



Godiva™



Godiva™ is from the Charles Faram Hop Development Programme

Use in brewing:

Aroma hop.

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

Substitutions:

Blanc, Wai-iti.

Origin/History:

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

Storage:

Moderate.



Tangerine, white grape, spice



UK

Alpha Acid	6-9%
Beta Acid	1.9-3%
Cohumulone	25-29
Oil Composition	Myrcene: 45% Humulene: 28% Farnesene: 1%
Total Oil	0.4-0.8ml/100g
Flavour Intensity	8

www.wellhopped.com