



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!

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