



Belgian Malts that Make Your Beer So Special

Boadicea

BREWING QUALITY

Light bodied and rounded bittering characteristics, an excellent hop for finishing and dry hopping. Boadicea slightly floral aroma and its farnesene presence appears to give it some spicy character. Her alpha content is high enough to produce a light-bodied and rounded bitterness when used in that capacity.



ORIGIN / HISTORY

UK origin. Released by the Horticulture Research International (HRI) at Wye College in the UK in 2004, Boadicea is a product of 'open crossing' of aphid resistant hedgerow varieties.

AGRONOMICS

Known as the first aphid-resistant variety in the world, it also exhibits excellent resistance to wilt and downy mildew.

ACID COMPONENTS

Alpha Acids 6-9% w/w
Beta Acids 3-4% w/w
Co-Humulone 21-27% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.4-2.0 ml/100 g
Myrcene 33%
Humulene 20%
Farnesene 5%
Caryophyllene 15-19%
Selinenes 5%
Linalool of total Oil 0.2-0.4%
Linalool: Alpha-Acid 0.03-0.04

Type Leaf Hops



Castle Malting - True Brewers know why!

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