



A daughter of Jester®, Godiva™ has a unique aroma that signaled promise early in development. It was unveiled as a commercial variety in 2016.

Godiva[™] can be used in any application but excels as a backdrop for other hops. In late or dry hopping it increases mouth feel and gives elevated drinkability to your final beer.

IN THE BEER







IN THE RUB







TECH SPECS

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Alpha Acid	6-9%
Beta Acid	1.9-3%
Cohumulone	25-29%
Total Oil	0.4-0.8ml/100g

OIL COMPOSITION

Myrcene	45%
Humulene	28%
Farnesene	1%

Flavour Intensity 8



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