CHARLES FARAM
1865

GODIVA™

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

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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