



**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



CITRUS



FLORAL/HERBAL



WHITE FRUIT

IN THE RUB



TANGERINE



SPICE



WHITE GRAPE

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%

Flavor Intensity 8



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