



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%

Flavour Intensity	8
-------------------	---



CHARLES FARAM INC
10170 Mieras Rd, Yakima, WA, 98901
509-214-1010 or orders@charlesfaram.com

CHARLES FARAM & CO LTD
Monksfield Lane, Newland, Worcestershire, WR13 5BB
Company Reg. No. 686409
+44 (0) 1905 830734 or sales@charlesfaram.co.uk

CHARLES FARAM
BREWING SUPPLIES INC
685 Ecclestone Dr, Bracebridge, ON. P1L 1X1
+ 1 416-907-9343 or orders@charlesfaram.ca

www.charlesfaram.com