



*Belgian Malts that Make Your Beer So Special*

## CITRA

### BREWING QUALITY

Dual purpose hop. Citra features high alpha acid and total oil content with a low percentage of co-humulone. It is one of the top ten aroma varieties for craft brewers imparting distinct citrus and tropical fruit flavors. Is used in India Pale Ale, American Ales, Amber.



### ORIGIN / HISTORY

USA origin. Developed by the Hop Breeding Company, Washington in 2007. Bred from four different hops including mittelfruh, East Kent Golding and US Tettnang.

### AGRONOMICS

The variety produces solid yellow-green hop cones that mature in the first week of September. Resistant to downy and powdery mildew, as well as verticillium wilt.

### ACID COMPONENTS

Alpha Acids	10 - 15% w/w
Beta Acids	3 - 4.5% w/w
Cohumulone	20 - 24% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.5 - 3 mL/100g
Caryophyllene	5 - 8% of whole oil
Farnesene	<1% of whole oil
Humulene	7 - 13% of whole oil
Myrcene	60 - 70% of whole oil

Type Leaf Hops



**Possible Substitutions:** Rakau, Chinook, Centennial, Mosaic, Simcoe

**Castle Malting - True Brewers know why!**

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