

BOADICEA

VARIETY INFORMATION



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Genetic Origin

Dwarf variety recently developed at Wye Hops Ltd. by Peter Darby.

Agronomic Aspects

Growing

Classification	Aroma
Yield (kg/ha)	1,350 - 1,650
Maturity	Medium Early
Main growing country	UK

Chemical Ingredients

Bitter Components

Alpha acid %	8.0 - 9.0
Beta acid %	3.5 - 3.7
Cohumulone % rel.	25 - 27
Hard resins : alpha acid	0.34 - 0.35

Polyphenoles

Xanthohumol	0.3 - 0.5
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Aroma Components

Total oils (ml/100g)	1.4 - 1.6
Beta-caryophyllene: Humulene	0.80
Farnesene % of total oil	4.0 - 6.0
Linalool % of total oil	0.2 - 0.4
Linalool : Alpha acid	0.03 - 0.04

Aroma Evaluation (Smell of Raw Hops, 0-5)

Aroma Specification	spicy, floral, dried fruit, ripe fruit				
Fruity	[Color scale]				
Floral	[Color scale]				
Citrusy	[Color scale]				
Spicy	[Color scale]				
Earthy / resinous	[Color scale]				
Herbal	[Color scale]				
Sugar-like	[Color scale]				

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