



# Beata

**Use in brewing:**

Bittering hop.

The high beta acid means that its bitterness utilisation is very good.

**Substitutions:**

None

**Origin/History:**

Bred for its Beta content at Horticulture Research International (HRI) at Wye College in the UK in 1995, it went to farm trials in 2006 and whilst not a well-established hop it is one well worth experimentation.



Almond, Apricot, Honey



UK

Alpha Acid	5-7%
Beta Acid	9-11%
Cohumulone	23-28
Oil Composition	Myrcene: 28%   Humulene: 4-8%   Farnesene: Trace
Total Oil	1.0-1.5ml/100g
Flavour Intensity	6