



Belgian Malts that Make Your Beer So Special

EL DORADO BIO

BREWING QUALITY

El Dorado BIO, a high alpha dual purpose hop variety, consistently elicits responses of fruity notes, specifically of tropical fruit flavours. Other fruit notes offered have been pear, cherry, watermelon candy and stone fruit. It is usually used for Imperial IPA.



ORIGIN / HISTORY

El Dorado was developed by CLS Farms in the USA and formally released in the fall of 2010.

AGRONOMICS

The variety is moderately tolerant to powdery mildew, *Spaerotheca*.

ACID COMPONENTS

Alpha Acids	14-16% w/w
Beta Acids	7.0-8.0% w/w
Cohumulone	28-33% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.5 –2.8 ml/100 g
Caryophyllene	6 - 8%
Farnesene	0.1%
Humulene	10 - 15%
Myrcene	55 - 60%

Type Leaf Hops



Possible Substitutions: Unknown

Castle Malting - True Brewers know why!

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