



*Belgian Malts that Make Your Beer So Special*

## EL DORADO

### BREWING QUALITY

El Dorado, a high alpha dual purpose hop variety, consistently elicits responses of fruity notes, specifically of tropical fruit flavors. 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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