



Specialty Malts that Make Your Beer So Special

ENDEAVOUR

BREWING QUALITY

Endeavour is a new wonderfully citrusy hedgerow hop. It has good storage stability. Complex blackcurrant, loganberry and spice notes best describe Endeavour's aroma, with a wonderful grapefruit and lime flavour. It is gentler than Cascade. Well-rounded and fruity is a good description of its bittering characteristics.



ORIGIN / HISTORY

Bred at Wye Hops in the UK, this is still on farm trial and has not been released for commercial growing yet. It is a cross between Cascade and a hedgerow hop.

AGRONOMICS

It is wilt tolerant and appears to be tolerant to powdery and downy mildews.

ACID COMPONENTS

Alpha Acids	8.0 – 10.5 % w/w
Beta Acids	3.8 – 5.3 % w/w
Cohumulone	30.0 – 36.0 % w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.1 – 1.7 mls/100 grams
Humulene	3.0 – 10.0 % of whole oil
Myrcene	27.0 – 37.0 % of whole oil
Farnesene	5.0 – 8.0 % of whole oil

Type Leaf Hops



Possible Substitutions: Northern Brewer

Castle Malting - True Brewers know why!