



*Belgian Malts that Make Your Beer So Special*

## **ENDEAVOUR**

### **BREWING QUALITY**

Dual purpose hop. 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**

UK origin. Bred at Wye Hops in the UK in 2002. It is a cross between Cascade and a Hedgerow Hop.

### **AGRONOMICS**

Good.

### **ACID COMPONENTS**

Alpha Acids	5 - 9% w/w
Beta Acids	3.8 – 5.3% w/w
Cohumulone	30 - 34% of alpha acids

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.1 – 1.7 mls/100 grams
Farnesene	5 - 8% of whole oil
Humulene	3 - 10% of whole oil
Myrcene	27 - 37% of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Bramling Cross, Pilgrim.



# **Castle Malting - True Brewers know why!**

La Malterie du Château SA (Castle Malting)

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