



Belgian Malts that Make Your Beer So Special

EL DORADO ORGANIC

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!

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com

Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB

