

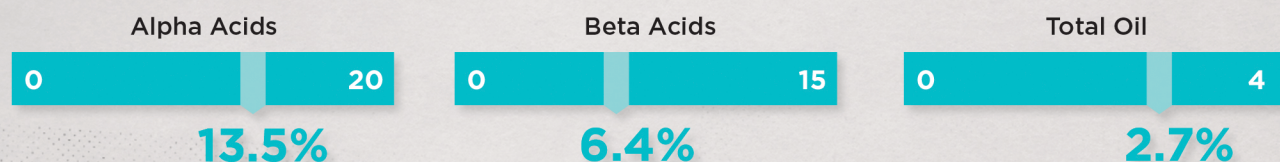


A special dual purpose hop variety with exceptional aroma qualities and high alpha acids.

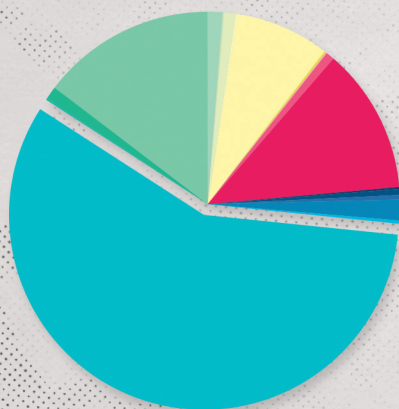
AROMA PROFILE

El Dorado® hops elicit responses of fruity notes and tropical fruit flavors. As a bittering hop, El Dorado® lends a soft and balanced bitterness. When used in later additions El Dorado® brings bright tropical fruit flavors and aromas of pear, watermelon, and stone fruit.

BREWING QUALITY



AROMA BREAKDOWN



2-Undecanone	1.27%	Limonene	0.16%
α_Pinene	0.12%	Linalool	0.50%
b_pinene	1%	Methyl Heptanoate	0.38%
b-Ionone	0.13%	Methyl Laurate	1.75%
Caryophyllene	7.94%	Methyl Octanoate	0%
Caryophyllene oxide	0.03%	Methyl Thio Hexanoate	0.26%
Citral	0.04%	Myrcene	57.71%
Citronellene	0%	Nerol	0%
Citronellol	0%	Nerolidol 1	0.06%
Farnesene	0%	Nerolidol 2	0.09%
Geraniol	0.15%	Ocimene	1.06%
Geranyl acetate 1	0%	Terpinolene	0.03%
Geranyl acetate 2	0.71%	Unidentified	14.68%
Humulene	12.28%		

