



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!