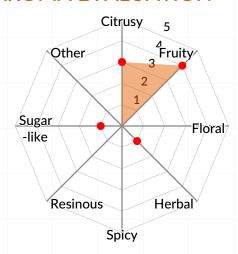
# Hopsteiner EL DORADO

### **AROMA EVALUATION**



## **AROMA SPECIFICATION**

Tropical mango, pear, stone fruit, and candied lemon

### **GENETIC ORIGIN**

The lineage goes back to Brewer's Gold, Bullion, Comet and Fuggle and was released in 1999

# **AGRONOMIC ASPECTS**

#### **GROWING**

 Yield (kg/ha)
 2,650 - 2,880

 Yield (lbs/acre)
 2,300 - 2,500

 Main Growing Country
 USA

# **CHEMICAL INGREDIENTS**

### **BITTER COMPONENTS**

Alpha-Acid % 13.0 - 17.0
Beta-Acid % 7.0 - 8.0
Co-Humulone % rel. 28 - 33

#### **AROMA COMPONENTS**

Total Oils (ml/100g) 2.5 - 3.3 Farnesene % of total Oil 0.10

### **VISUAL EVALUATION**



### **HOP ALTERNATIVES**

**BREWHOUSE** 

Galena, Nugget, Bitter Gold

**DRY HOPPING** 

Bitter Gold

**HOPS HOTLINE** 

800.339.8710