



CHARLES FARAM

1865



EL DORADO®

Developed by Eric Desmarais at CLS Farms in Moxee, Yakima and released in 2010. Can be used to impart fruit throughout the brewing process, especially as a late hop when tropical flavours and stone fruit abound.

IN THE BEER



IN THE RUB



TECH SPECS

Alpha Acid	13-17%
Beta Acid	7-8%
Cohumulone	28-33%
Total Oil	2.5-3.3ml/100g

OIL COMPOSITION

Myrcene	55-60%
Humulene	10-15%
Farnesene	Trace

Flavour Intensity	6
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