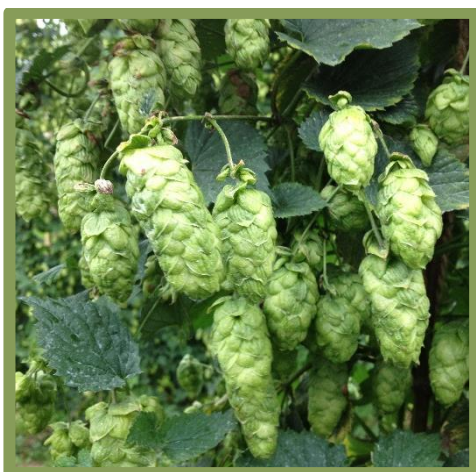




Endeavour

**Use in brewing:**

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.

Substitutions:

Difficult to substitute, but you could try Bramling Cross and Pilgrim.

Origin/History:

Bred at Wye Hops in the UK in 2002. It is a cross between Cascade and a Hedgerow Hop

Storage:

Good.



Blackcurrant, Spice, Lemon



UK

Alpha Acid	5-9%
Beta Acid	3.8-5.3%
Cohumulone	30-34
Oil Composition	Myrcene 27-37% Humulene 3-10% Farnesene 5-8%
Total Oil	1.1-1.7ml/100g
Flavour Intensity	7

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