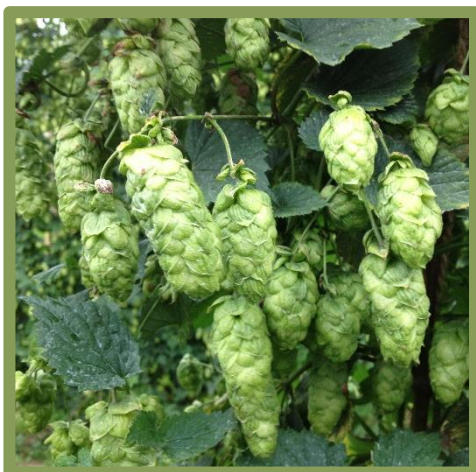




# Endeavour

**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, Grapefruit, Spicy



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

[www.wellhopped.com](http://www.wellhopped.com)